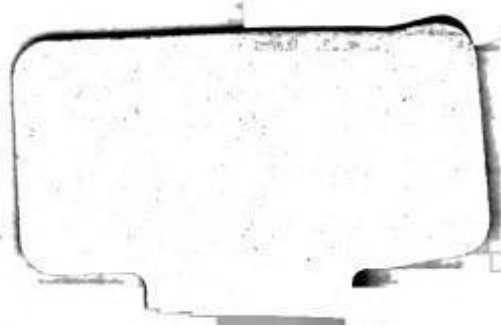


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To Mrs Perkins
For the "Collection"
From Agi & Joe
Christmas 1933.

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THE
LONDON
COMPLETE
ART of COOKERY.

CONTAINING THE
MOST APPROVED RECEIPTS
EVER EXHIBITED TO THE PUBLIC;
SELECTED WITH CARE FROM THE
NEWEST EDITIONS OF THE BEST AUTHORS,
FRENCH AND ENGLISH.

ALSO
THE COMPLETE BREWER;
EXPLAINING THE ART OF BREWING
PORTER, ALE, TWOPENNY, AND TABLE-BEER;
INCLUDING THE
PROPER MANAGEMENT OF THE VAULT OR CELLAR.



PRINTED FOR WILLIAM LANE,

AT THE
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THE

THE
L O N D O N
ART OF COOKERY.

OF ROASTING.

GENERAL INSTRUCTIONS FOR ROASTING.

WHEN you roast any kind of meat, it is a very good way to put a little salt and water in your dripping-pan, baste your meat a little with it, let it dry, then dust it well with flour; baste it with fresh butter, it will make your meat a better colour. Observe always to have a brisk clear fire, it will prevent your meat from dazing, and the froth from falling; keep it a good distance from the fire, if the meat is scorched the outside is hard and prevents the heat from penetrating into the meat, and will appear enough before it be little more
B than

than half done. Time, distance, basting often, and a clear fire, is the best method I can prescribe for roasting meat to perfection; when the steam draws near the fire it is a sign of its being enough, but you will be the best judge of that from the time you put it down. Be careful when you roast any kind of wild fowl, to keep a clear brisk fire, roast them a light brown, but not too much. It is a great fault to roast them till the gravy runs out of them, it takes off the fine flavour. Tame fowls require more roasting, they are a long time before they are hot through, and must be often basted to keep up a strong froth, it makes them rise better, and a finer colour. Pigs and geese should be roasted before a good fire and turned quick. Hares and rabbits require time and care, to see the ends are roasted enough; when they are half roasted cut the neck-skin, and let out the blood, or when they are cut up they often appear bloody at the neck.

To roast Beef.

Be sure to paper the top, and baste it well all the time it is roasting, and throw a handful of salt on it. When you see the smoke draw to the fire it is near enough, then take off the paper, baste it well, and dredge it with a little flour to make a froth. Never salt your roast meat before you lay it to the fire, for that draws out all the gravy. Take up your meat, and garnish your dish with nothing but horse-radish. To roast a piece of beef of about ten pounds will take an hour and a half at a good fire.

fire. Twenty pounds weight will take three hours, if it be a thick piece, but if it be a thin piece, two hours and a half will do it, and so on according to weight. Observe in frosty weather your beef will take half an hour longer.

To roast a Beef Tongue.

Boil a tongue until it will peel, in broth or water, with salt and pepper, with onions, carrots, parsnips, parsley, shalots, two cloves of garlic, laurel and thyme, then lard it and finish it in roasting; serve under it a relishing sauce or plain.

To roast Mutton or Lamb.

As to roasting of mutton, the loin, the chine of mutton (which is two loins) and the saddle which is two necks and part of the shoulders cut together) must have the skin raised and skewered on, and when near done take off the skin, baste and flour it to froth it up. All other parts of mutton and lamb must be roasted with a quick clear fire, without the skin being raised, or paper put on. You should always observe to baste your meat as soon as you lay it down to roast, sprinkle some salt on, and, when near done, dredge it with a little flour to froth it up. Garnish mutton with horse-radish; lamb with cresses, or small salading.

A leg of mutton of six pounds will take an hour and a quarter; of twelve pounds, two hours; a small saddle an hour and a half: a large one near three hours. Paper a saddle. If garlic is not disliked, stuff the knuckle part of the leg with two or three cloves of it. A breast will take half an hour at a brisk fire; a large

neck an hour; a small one a little more than half an hour; a shoulder near as much time as a leg. For sauce—potatoes, pickles, sallad, celery raw or stewed, brocoli, french beans, cauliflowers; or to a shoulder of mutton, onion sauce.

To roast a Haunch of Mutton Venison fashion.

To dress a haunch of mutton venison fashion, take a hind quarter of fat mutton, and cut the leg like a haunch. Lay it in a pan, with the back side of it down and pour a bottle of red wine over it, in which let it lay twenty-four hours. Spit it and roast it at a good quick fire, and keep basting it all the time with the same liquor and butter. It will require an hour and an half roasting; and, when it is done, send it up with a little good gravy in one boat, and sweet sauce in another. A good fat neck of mutton done in this manner is esteemed delicate eating.

To roast Veal.

As to veal you must be careful to roast it of a fine brown; if a large joint, a very good fire; if a small joint a pretty little brisk fire. If a fillet, or loin, be sure to paper the fat, that you lose as little of that as possible; lay it some distance from the fire, 'till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter, and when it is near enough baste it again, and dredge it with a little flour. The breast you must roast with the caul on till it is enough; and skewer the sweetbread on the back-side of the breast. When it is near enough, take off the caul, baste it, and dredge it with a little flour.

Veal will take a quarter of an hour to a pound in roasting; paper the fat of the loin and the fillet; stuff the fillet and shoulder with the following ingredients. A quarter of a pound of suet, chopped fine, parsley and sweet herbs chopped, grated bread and lemon peel, pepper, salt, nutmeg, and yolk of egg; butter may supply the want of suet; roast the breast with the caul on till it is almost enough, then take it off, flour it and baste it. Veal requires to be more done than beef. For sauce—salad, pickles, potatoes, broccoli, cucumbers raw or stewed, french beans, pease, cauliflower, celery raw or stewed.

To roast Pork.

Pork must be well done or it is apt to surfeit. When you roast a loin take a sharp pen knife and cut the skin across, to make the crackling eat the better. The chine must be cut, and so must all pork that has the rind on. Roast a leg of pork thus—Take a knife as above, and score it, stuff the knuckle part with sage and onion, chopped fine, with pepper and salt, or cut a hole under the twist, and put the sage, &c. there, and skewer it up with a skewer. Roast it crisp, because most people like the rind crisp, which they call crackling. Make some good apple sauce, and send it up in a boat, then make a little drawn gravy to put in the dish. This is called a mock goose. The spring or hand of pork, if very young, roasted like a pig, eats very well; or take the spring and cut off the shank or knuckle, and sprinkle sage and onion over it, and roll

it round and tie it with a string, and roast it two hours, otherwise it is better boiled. The spare-rib should be basted with a little bit of butter, a very little dust of flour, and some sage shred small; but we never make any sauce to it but apple sauce. The best way to dress pork griskins is to roast them, baste them with a little butter and sage, and a little pepper and salt. Few eat any thing with these but mustard.

To roast a Pig.

Stick your pig just above the breast bone, run your knife to the heart. When it is dead, put it in cold water for a few minutes, then rub it over with a little rosin beat fine, or its own blood; put your pig into a pail of scalding water half a minute, take it out, lay it on a clean table, pull off the hair as quick as possible; if it does not come clean off put it in again. When you have got it all clean off wash it in warm water, then in two or three cold waters, for fear the rosin should taste. Take off the fore feet at the first joint, make a slit down the belly, and take out all the entrails; put the liver, heart, and lights to the pettitoes, wash it well with cold water, dry it exceedingly well with a cloth, hang it up, and when you roast it put in a little shred sage, a tea spoonful of black pepper, two of salt, and a crust of brown bread; spit your pig and sew it up; lay it down to a brisk clear fire, with a pig plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth and rub your pig often with it while roasting. A large one will take an

an hour and an half. When your pig is of a fine brown and the steam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to crisp it; then take a sharp knife, cut off the head, and take off the collar, then take off the ears and jaw-bone, split the jaw in two. When you have cut the pig down the back, which must be done before you draw the spit out, then lay your pig back to back on the dish, and the jaw on each side, the ears on each shoulder, and the collar at the shoulder, pour in your sauce and serve it up. Garnish with a crust of brown bread grated.

To roast the hind quarter of a Pig, Lamb fashion.

At the time of the year when house-lamb is very dear, take the hind quarter of a large roasting pig, take off the skin and roast it, and it will eat like lamb, with mint sauce, or with a salad or Seville orange. Half an hour will roast it.

Different sorts of Sauce for a Pig.

Some do not love any sage in the pig, only a crust of bread; but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some love bread sauce, in a basin, made thus—take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper, boil it for about five or six minutes and then pour the water off, take out the spice, and beat up the bread with a good piece of butter, and a little milk or cream. Some love a few currants boiled in it, a glass of wine and a little

sugar; but that you must do just as you like it. Others take half a pint of good beef gravy, and the gravy that comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together; then take the brains of the pig, and bruise them fine; put all these together, with the sage in the pig, and pour into your dish. It is a very good sauce. When you have not gravy enough comes out of your pig, with the butter, for sauce, take about half a pint of veal gravy and add to it; or stew the pettitoes and take as much of that liquor as will do for sauce, mixed with the other. Some like the sauce sent in in a boat or bason.

To roast Venison.

In order to roast a haunch of venison properly, as soon as you have spitted it you must lay over it a large sheet of paper, and then a thin common paste, with another over that. Tie it fast, in order to keep the paste from dropping off, and if the haunch be a large one it will take four hours roasting. As soon as it is done enough take off both paper and paste, dredge it well with flour, and baste it with butter. As soon as it becomes of a light brown, dish it up with brown gravy, or currant jelly sauce, and send up some in a boat.

Different sorts of Sauces for Venison.

You may take either of these sauces for venison. Currant jelly warmed; or a pint of red wine with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or a pint of vinegar and a quarter of a pound of sugar, simmered 'till it is a syrup.

To roast a green Goose.

When your goose is ready dressed put in a lump of butter, spit it, lay it down, singe it well, dust it with flour, baste it with fresh butter; baste it three or four times with cold butter, it will make the flesh rise better than if you was to baste it out of the dripping pan. If it is a large one it will take three quarters of an hour to roast it; when you think it is enough dredge it with flour, baste it 'till it is a fine froth, and your goose a nice brown, and dish it up with a little brown gravy. Garnish it with a crust of bread grated round the edge of the dish.

Sauce for a green Goose.

Take some melted butter, put in a spoonful of the juice of sorrel, a little sugar, a few coddled gooseberries, pour it into your sauceboats, and send it hot to the table.

To roast a Goose.

It must be seasoned with sage and onion, cut very small and mixed with pepper and salt; an hour will roast it. Boil the sage and onion in a little water before they are cut; it prevents their eating so strong, and takes off the rawness. For sauce gravy and apple sauce.

Sauce for a Goose or Duck.

As to geese or ducks, you should have sage and onions shred fine, with pepper and salt put into the belly.

Put only pepper and salt into wild ducks, easterlings, wigeons, teal, and all other sorts of wild fowl, with gravy in the dish, or some like sage and onion in one.

To roast a Turkey.

Make a stuffing with four ounces of butter, or chopped suet, grated bread, a little lemon peel, parsley and sweet herbs chopped, pepper, salt and nutmeg, a little cream and yolk of eggs; fill the craw with this, or with force-meat; paper the breast 'till near done, then flour and baste it. For sauce, gravy alone, or brown celery sauce, or mushroom sauce; for a turkey poult, gravy and bread sauce. A middling turkey will take an hour, a very large one an hour and a quarter; a small one three quarters of an hour.

Sauce for a Turkey.

Take half a pint of oysters, strain the liquor, and put the oysters with the liquor into a saucepan with a blade or two of mace; let them just lump, then pour in a glass of white wine: let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a basin by itself, with good gravy in the dish, for every body does not love oyster sauce. If you chafe it in the dish, add half a pint of gravy to it, and boil it up together. This sauce is good either with boiled or roasted turkeys, or fowls, but you may leave the gravy out, adding as much butter as will do for sauce, and garnishing with lemon.

To roast Fowls.

When the fowls are laid to the fire, finge them with some white paper, baste them with butter, and then dredge over them some flour; when the smoke begins to draw to the fire, baste and dredge them over

again, set them on table with a good froth. For sauce, gravy, egg sauce, mushrooms, truffles, morels, and white or brown celery sauce.

A large fowl will take three quarters of an hour roasting; a midling one half an hour; very small chickens twenty minutes. Your fire must be very quick and clear when you lay them down.

To roast Chickens.

Pluck your chickens carefully, draw them, and cut off their claws only, and truss them. Put them down to a good fire, singe, dust, and baste them with butter. A quarter of an hour will roast them; and when they are enough froth them, and lay them on your dish. Serve them up with parsley and butter poured over them.

To make Egg Sauce.

Boil two eggs hard, half chop the whites, then put in the yolks, chop them both together, but not very fine; put them into a quarter of a pound of good melted butter, and put it in a boat.

To roast Ducks.

Kill and draw your ducks, then shred an onion and a few sage leaves, season these with salt and pepper, and put them into your ducks. Singe, dust, and baste them with butter, and a good fire will roast them in twenty minutes, for the quicker they are done the better they will be. Before you take them up, dust them with flour, and baste them with butter to give them a good frothing and a pleasing brown. Your gravy must

be made of the gizzard and pinions, an onion, a teaspoonful of lemon pickle, a few pepper corns, a large blade of mace, a spoonful of catchup, and the same of browning. Strain it, pour it into your dish, and send it up with onion sauce in a basin.

To roast a Wild Duck, or Teal.

First half roast it, then lay it in a dish, carve it, but leave the joints hanging together; throw a little pepper and salt and squeeze the juice of a lemon over it; turn it on the breast, and press it hard with a plate, and add to its own gravy two or three spoonfuls of good gravy, cover it close with another dish, and set it over a stove ten minutes, then send it to table hot in the dish it was done in, and garnish with lemon. You may add a little red wine and a shallot cut small, if you like it; but it is apt to make the duck eat hard, unless you first heat the wine, and pour it in just as it is done.

To roast Woodcocks and Snipes.

Having put your birds on a little spit, take a round of a threepenny loaf and toast it brown; lay it in a dish under the birds, and when you lay them down to the fire baste them with a little butter, and let the trail drop on the toast. When they are roasted enough, put the toast in the dish and lay them on it. Pour a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish for three or four minutes, when the whole will be in a proper condition to be sent to the table. Observe never to take any thing out of a woodcock or snipe.

To

To roast Larks.

Skewer a dozen of larks, and tie both ends of the skewer to the spit, dredge and baste them, and let them roast ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the size of a walnut into a tossing-pan, and having shaken them over a gentle fire 'till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

To roast Ruffs and Rees.

These birds are found in Lincolnshire and the Isle of Ely, the food proper for them is new milk boiled, and put over white bread, with a little fine sugar, and be careful to keep them in separate cages. They feed very fast, and will die of their fat if not killed in time. Truss them as you do a woodcock, but draw them, and cover them with vine leaves. For sauce—good gravy thickened with butter, and a toast under them.

To roast Pheasants and Partridges.

Pheasants and partridges may be treated in the same manner. Dust them with flour, and baste them often with fresh butter, keeping them at a good distance from the fire. A good fire will roast them in half an hour. Make your gravy of a scrag of mutton, a tea spoonful of lemon pickle, a large spoonful of ketchup, and the same of browning. Strain it, and put a little of it into the dish; serve them up with bread sauce in a bason, and fix one of the principal feathers of the pheasant in the tail.

To

To roast Pigeons.

Scald, draw, and take the craws clean out of your pigeons, and wash them in several waters. When you have dried them roll a lump of chopped butter in parsley, and season it with pepper and salt. Put this into your pigeons, and spit, dust, and baste them. A good fire will roast them in twenty minutes, and when they are enough serve them up with parsley and butter for sauce, and lay round them bunches of asparagus, if they be in season.

To roast a Hare.

Take your hare when it is cased, truss it in this manner, bring the two hind legs up to its sides, pull the fore legs back, put your skewer first into the hind leg, then in the fore leg, and then thrust it through the body; put the fore leg on, and then the hind leg, and run a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus—take a quarter of a pound of beef suet, as much crumb of bread, a handful of parsley chopped fine, some sweet herbs of all sorts, such as basil, marjoram, winter savory, and a little thyme, chopped fine; a little nutmeg grated, some lemon peel cut fine, pepper and salt; chop the liver fine, and put in with two eggs; mix it up, put it into the belly and sew or skewer it up, then spit it and lay it to the fire, which must be a good one. A good sized hare takes an hour, and so on in proportion.

Different

Different sorts of Sauce for Hare.

Take for sauce a pint of cream, and half a pound of fresh butter, put them in a saucepan, and keep stirring it with a spoon till the butter is melted and the sauce is thick; then take up the hare and pour the sauce into the dish. Another way to make sauce for a hare is, to make good gravy thickened with a little piece of butter rolled in flour, and pour it into your dish. You may leave the butter out, if you do not like it, and have some currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus—take a pint of red wine, a quarter of a pound of sugar, and set it over a slow fire to simmer for about a quarter of an hour. You may do half the quantity and put into the sauceboat or bason.

To roast Rabbits.

Care your rabbits, skewer their heads with their mouths upon their backs, stick their fore legs into their ribs, and skewer their hind legs double. Break half a penny leaf into crumbs, a little parsley, thyme, sweet marjoram, and lemon peel. Shred all these fine, and season them with pepper, salt, and nutmeg. Mix them up into a light stuffing, with two eggs, a little cream, and a quarter of a pound of butter; put it into their bellies, sew them up, and dredge and baste them well with butter. Take them up when they have roasted an hour, chop the livers, and lay them in lumps round the edge of your dish. Serve them up with parsley and butter for sauce.

Another

Another way to roast Rabbits.

They will take twenty minutes, or half an hour, according to the size: hold their heads for a few minutes in boiling water, before they are laid down. For sauce, parsley and butter, with the liver parboiled and shred; but they are best stuffed with chopped suet, the liver part boiled and bruised, bread crumbs, grated bread, and a little lemon peel; chopped parsley and sweet herbs, yolk of egg mixed, pepper, salt, and nutmeg—gravy in the dish.

To roast a Rabbit Hare fashion.

Lard a rabbit with bacon, roast it as you do a hare, with a stuffing in the belly and it eats very well. But then you must make gravy sauce. But if you do not lard it, white sauce made thus—take a little veal broth, boil it up with a little flour, and butter to thicken it; then add a gill of cream; keep it stirring one way till it is smooth, then put it in a boat, or in the dish.

To roast Lobsters.

Put a skewer into the vent of the tail of the lobster, to prevent the water getting into the body of it, and put it into a pan of boiling water, with a little salt in it, and if it be a large one it will take half an hour boiling. Then lay it before the fire, and baste it with butter till it has a fine froth. Dish it up with plain melted butter in a boat. This is a better way than actually roasting them, and is not attended with half the trouble.

OF



OF BOILING.



NEATNESS being a most material requisition in a kitchen, the cook should be particularly cautious to keep all the utensils perfectly clean, and the pots and saucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a sufficient quantity of soft water, dust your veal well with fine flour, put it into the pot, and set it over a large fire. It is the custom of some people to put in milk to make it white; but this is of no use and perhaps better omitted; for if you use hard water it will curdle the milk, give to the veal a brownish yellow cast, and will often hang in lumps about it. Oatmeal will do the same thing; but by dusting the veal and putting it into the water when cold, it will prevent the foulness of the water from hanging upon it. Take the scum off clearly as soon as it begins to rise, and cover up the pot close. Let the meat boil as slowly as possible, but in plenty of water, which will make your veal rise and look plump. A cook cannot make a greater mistake than
to

to let any sort of meat boil fast, since it hardens the outside, before it is warm within, and contributes to discolour it. Thus a leg of veal of twelve pounds weight will take three hours and a half in boiling, and the slower it boils the whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour before you put them into the pot of cold water, and keep it covered; but do not forget to take off the scum as often as it rises. Mutton and beef do not require so much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, should be well boiled, otherwise they will be unwholesome. A leg of pork will take an hour more boiling than a leg of veal of the same weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold is allowed to be the best method, as it thereby gets warm to the heart before the outside gets hard. To boil a leg of lamb of four pounds weight, you must allow an hour and a half.

To boil a Ham.

Steep it all night in soft water; a large one should simmer three hours, and boil gently two; a small one should simmer two hours, and boil about one and an half. Pull off the skin, rub it over with yolk of egg, strew on bread crumbs, set it before the fire till of a nice light brown.

Another

Another way to boil a Ham.

Put your ham into a copper of cold water, and when it boils take care that it boils slowly. A ham of twenty pounds will take four hours and a half boiling, and so in proportion for one of a larger or smaller size. No soaking is required for a green ham; but an old large ham will require sixteen hours soaking in a large tub of soft water. Observe to keep the pot well skimmed while your ham is boiling. When you take it up, pull off the skin, and rub it all over with an egg, strew on crumbs of bread, baste it with butter, and set it to the fire till it is of a light brown.

To boil a Tongue.

If your tongue be a dry one, steep it in water all night, then boil it three hours. If you would have it eat hot stick it with cloves, rub it over with yolk of egg, strew over it bread crumbs, baste it with butter, set it before the fire till it is a light brown. When you dish it up, pour a little brown gravy, or red wine sauce, mixed the same way as for venison; lay slices of currant jelly round it. If it be a pickled one, only wash it out of water.

To boil a Chicken.

Put the chickens into scalding water, and as soon as the feathers will slip off take them out, otherwise they will make the skin hard. After you have drawn them lay them in skimmed milk for two hours, then truss them with their head on their wings. When you have singed and dusted them with flour, cover them close in cold

cold water, and set them over a slow fire. Having taken off the scum, and boiled them slowly for five or six minutes take them off the fire and keep them close covered for half an hour in the water, which will stew them sufficiently and make them plump and white. Before you dish them, set them on the fire to heat; then drain them, and pour over them white sauce, made the same way as for boiled fowls. A large chicken takes twenty minutes, a very small one fifteen.

Fowls, chickens, and house-lamb should be boiled in a pot by themselves, in a good deal of water, and if any scum arises take it off. They will be both sweeter and whiter than if boiled in a cloth.

To boil a Fowl.

A large one will be boiled in half an hour. When you have plucked your fowls draw them at the rump, cut off the head, neck, and legs, take the breast-bone very carefully out, skewer them with the ends of their legs in the body, tie them round with a string, singe and dust them well with flour, put them in a kettle of cold water, cover it close, and set it on the fire; when the scum begins to rise take it off; put on the cover, and let them boil very slowly twenty minutes, take them off, cover them close, and the heat of the water will stew them enough in half an hour; it keeps the skin whole, and they will be both whiter and plumper than if they had boiled fast. When you take them up drain them, and pour over them white sauce or melted butter. Serve it with tongue, bacon, or pickled pork; cabbages,

cabbages, favoys, broccoli, any greens, or carrots, and oyster sauce.

To make Sauce for Fowls.

Boil any bones or bits of veal, with a small bunch of sweet herbs, an onion, a slice of lemon, a few white pepper corns, and a little celery; strain it; there should be near half a pint; put to it some good cream, with a little flour mixed smooth in it, a good piece of butter, a little pounded mace, and some salt; keep it stirring, add mushrooms, or a little lemon juice.

To boil a Turkey.

Make a stuffing with a grated bread, oysters chopped, grated lemon-peel, pepper, salt, nutmeg; about four ounces of butter or suet chopped, a little cream, yolks of eggs to make it light stuffing; fill the craw, if any is left make it into balls. Flour the turkey, put it into water while cold, take off the scum as it rises, and let it boil gently. A middling turkey will take about an hour. Boil the balls, lay them round it, with oyster sauce in the dish, and a boat. The stuffing may be made without oysters, or it may be stuffed with forced meat, or sausage meat, mixed with a few crumbs of bread and yolks of eggs. If oysters are not to be had, white celery sauce is very good, or white sauce.

Another way to boil a Turkey.

Let your turkey have no food the day before you kill it. When you are going to kill it, give it a spoonful of aleger, it will make it white and eat tender. When you have killed it hang it up by the legs for
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four or five days at least; when you have plucked it draw it at the rump; if you can take the breast-bone out nicely, it will look much better. Cut off the legs, put the end of the thighs into the body of the turkey, skewer them down and tie them with a string; cut off the head and neck, then grate a penny loaf, chop a score or more of oysters fine, shred a little lemon peel, nutmeg, pepper, and salt, to your palate. Mix it up into a light forced meat, with a quarter of a pound of butter, a spoonful or two of cream, and three eggs; stuff the craw with it, and make the rest into balls and boil them. Sew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it and set it over the fire. When the scum begins to rise, take it off, put on your cover and let it boil very slowly for half an hour, then take off your kettle and keep it close covered. If it be of a middle size let it stand half an hour in the hot water, the steam being kept in will stew it enough, make it rise, keep the skin whole, tender, and very white. When you dish it up, pour over it a little of your oyster sauce, lay your balls round it, and serve it up with the rest of the sauce in a boat. Garnish with lemon and barberries. Observe to set on your turkey in time, that it may stew as above; it is the best way I ever found to boil one to perfection. When you are going to dish it up, set it over the fire to make it quite hot.

Sauce

Sauce for a boiled Turkey.

The best sauce for a boiled turkey, is good oyster and celery sauce. Make oyster-sauce thus—take a pint of oysters and set them off, strain the liquor from them, and put them in cold water, wash and beard them, put them into your liquor in a stew-pan, with a blade of mace and some butter rolled in flour, and a quarter of a lemon, boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, squeeze the juice of the lemon into the sauce, then serve it in your boats or basons.

Make celery sauce thus—take the white part of the celery, cut it about one inch long, boil it in some water till it is tender, then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in the celery and boil it up, then pour it into the boats.

To boil a Duck.

As soon as you have scalded and drawn your ducks, let them remain for a few minutes in warm water, then take them out, put them into an earthen pan, and pour a pint of boiling milk over them, let them lie in it two or three hours, and when you take them out, dredge them well with flour, put them into a copper of cold water and cover them up. Having boiled slowly about twenty minutes, take them out, and smother them with onion sauce.

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To boil a Duck.

Pour boiling milk and water over the duck, let it lie an hour or two, boil it gently in water for half an hour.

To boil a Duck, or a Rabbit, with Onions.

Boil your duck, or rabbit, in a good deal of water, be sure to skim your water, for there will always rise a scum, which if it boils down will discolour your fowls, &c. They will take about half an hour boiling. For sauce—your onions must be peeled, and throw them into water as you peel them; then cut them into thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them into a clean sieve to drain, chop them and rub them through a cullender, put them into a saucepan, shake in a little flour; put to them two or three spoonfuls of cream, and a good piece of butter, stew them all together over the fire till they are thick and fine, lay the duck or rabbit in the dish and pour the sauce all over. If a rabbit, you must pluck out the jaw bones, and stick one in each eye the small end inwards. Or you may make this sauce for change—take one large onion, cut it small, half a handful of parsley clean washed and picked, cut it small, a lettuce cut small, a quarter of a pint of good gravy, a piece of butter rolled in a little flour, add a little juice of lemon, a little pepper and salt. Let them all stew together for half an hour, then add two spoonfuls of red wine. This sauce is most proper for a duck. Lay the duck in your dish and pour the sauce over it.

To boil Pigeons.

Scald and draw your pigeons, and take out the craw as clean as possible. Wash them in several waters, and, having cut off the pinions, turn their legs under their wings, dredge them, and put them into soft cold water. Having boiled them very slowly a quarter of an hour, dish them up, and pour over them good melted butter. Lay round them a little broccoli, and serve them up with butter and parsley.

Pigeons will not take more than a quarter of an hour boiling. They should be boiled by themselves, and may be eaten with bacon greens, spinach, asparagus, or parsley and butter.

To boil a Partridge.

Boil your partridges quick in a good deal of water, and fifteen minutes will be sufficient. For sauce take a quarter of a pint of cream, and a piece of fresh butter as large as a walnut; stir it one way 'till it is melted, and pour it into the dish.

To boil Pheasants.

Boil them in a great deal of water; if large, three quarters of an hour will boil them; if small half an hour. For sauce, white celery stewed and thickened with cream, and a bit of butter rolled in flour. Lay the pheasants in a dish, and pour the sauce over them. Observe so to stew your celery that the liquor may not be all wasted before you put in the cream. Season with salt to your palate. Garnish with lemon.

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To boil Woodcocks.

Take a pound of lean beef, cut it into peices, and put it into a faucepan, with two quarts of water, an onion stuck with three or four cloves, two blades of mace, and some whole pepper; boil all these gently till half is wasted, then strain it off into another faucepan. Draw the woodcocks and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes. While they are doing chop the trail and liver small, put them into a small faucepan with a little mace, pour on them five or six spoonfuls of the gravy the woodcocks are boiled in; then take the crumb of a stale roll, rub it fine in a dish before a fire; put to the trail, in a faucepan half a pint of red port, a piece of butter rolled in flour; set all over the fire and shake it round till the butter is melted; then put in the crumbs of bread, and shake the faucepan round. Lay the woodcocks in the dish, and pour the fauce over them.

To boil Pickled Pork.

Be sure you put your pork in when the water boils. If a middling piece, an hour; if a very large piece, an hour and an half, or two hours. If you boil pickled pork too long it will go to a jelly. You will know when it is done by trying it with a fork.

Pork should be thoroughly boiled; a leg of six pounds will take about two hours; the hand must be boiled until it is very tender. Serve it up with pease pudding, favoys, or any greens.

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To boil Pigs Pettitoes.

Take up the heart, liver, and lights, when they have boiled ten minutes, and shred them very small; let the feet boil till they are pretty tender, then take them out and split them; thicken your gravy with flour and butter, put in your mince-meat, a slice of lemon, a spoonful of white wine, a little salt, and boil it a little; beat the yolk of an egg, add to it two spoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, shake it over the fire, but do not let it boil. Lay sippets round your dish, pour in your mince-meat, lay the feet over them the skin side up, and send them to table.

To boil Salmon crisp.

When the salmon is scaled and gutted, cut off the head and tail, cut the body through into slices an inch and an half thick, throw them into a large pan of pump water. When they are all put in, sprinkle a handful of bay salt upon the water, stir it about, and then take out the fish; set on a large deep stew pan, boil the head and tail, do not split the head; put in some salt, but no vinegar. When they have boiled ten minutes, skim the water very clean, and put in the slices. When they are boiled enough take them out, lay the head and tail in the dish, and the slices round. This must be for a large company. The head or tail may be dressed alone, or with one or two slices; or the slices alone.

To boil a Cod's Head and Shoulders.

Take out the gills and the blood clean from the bone; wash the head very clean, rub over it a little salt, and a glass of allegar; then lay it on your fish plate. When your water boils, throw in a good handful of salt, with a glass of allegar; then put in your fish, and let it boil gently half an hour: if it is a large one three quarters. Take it up very carefully, and stir the skin nicely off, set it before a brisk fire, dredge it over with flour, and baste it with butter. When the froth begins to rise, throw over it some very nice white bread crumbs. You must keep basting it the whole time to make it froth. When it is a fine white brown, dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver in slices and lay over it a little of the lobster out of the sauce in lumps, and then serve it.

To boil Cod.

Set on a fish kettle of a proper size for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of salt, and half a stick of horse-radish: let these boil together, and then put in the fish. When it is enough, (which will be known by feeling the fins, and by the look of the fish) lay it to drain, put it on a hot fish-plate, and then in a warm dish, with the liver cut in half and laid on each side. Sauce—shrimps or oyster sauce.

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To boil Salt Cod.

Steep your salt fish in water all night with a glass of vinegar; it will take out the salt and make it eat like fresh fish. The next day boil it. When it is enough, pull it in flakes into your dish, then pour egg sauce over it, or parsnips boiled and beat fine with butter and cream. Send it to table on a water-plate for it soon cools.

To boil Cod Sounds.

Cod sounds dressed like little turkeys, is a pretty side dish for a large table, or for a dinner in Lent. Boil your sounds as for eating, but not too much. Take them up and let them stand till they are quite cold; then make a forced meat of chopped oysters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper and salt, and fill your sounds with it. Skewer them in the shape of a turkey, and lard them down each side as you would do a turkey's breast. Dust them with flour, and put them before the fire in a tin oven to roast. Baste them with butter. When they are enough, pour on them oyster-sauce, and garnish with barberries.

To boil Turbot.

Lay it in a good deal of salt and water an hour or two, and if it is not quite sweet, shift your water five or six times; first put a good deal of salt in the mouth and belly.

In the mean time set on your fish kettle, with clean spring water and salt, a little vinegar and a piece of

horse-radish. When the water boils lay the turbot on fish-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done. When enough, take off the kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain. In the mean time melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy liquor; then give it a boil, and pour it into basons. This is the best sauce, but you may make what you please. Lay the fish in the dish. Garnish with scraped horse-radish and lemon.

To boil Pike.

Take a large pike, clean it, and take out the gills; make a stuffing with some crumbs of bread grated fine, some sweet herbs chopped, some grated lemon-peel, nutmeg, pepper, salt, some chopped oysters, and a piece of butter. Mix up these ingredients with the yolks of two eggs; put it into the fish, and sew it up; turn the tail into the mouth, and boil it in pump water, with some vinegar and salt in it. When it boils put in the fish; it will take more than half an hour if it is a large one. Oyster sauce. Pour some over the fish, the rest in a boat.

To boil Sturgeon.

Clean your sturgeon, and prepare as much liquor as will just boil it. To two quarts of water put a pint of vinegar, a stick of horse-radish, two or three bits of lemon-peel, some whole pepper, a bay leaf, and a small
handful

handful of salt. Boil your fish in this and serve it in the following sauce:—melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the herb. If a crab in the butter, a few shrimps or crawfish, a little ketchup, lemon juice; give it a boil, drain the fish, and lay it in the dish. Garnish with fried oysters, sliced lemon, and scraped horse-radish; pour your sauce into boats or basons. So you may fry it, ragout it, or bake it.

To boil Mackerel.

Cut, and dry them with a clean cloth, then rub them slightly over with a little vinegar, and lay them straight on your fish plate; (for turning them round often breaks them); put a little salt in the water when it boils; put them into your fish-pan, and boil them gently fifteen minutes, then take them up and drain them, and put the water that runs from them into a saucepan, with two tea spoonfuls of lemon pickle, one meat-spoonful of walnut-catchup, the same of browning, a blade or two of mace, one anchovy, a slice of lemon; boil them together a quarter of an hour, then strain it through a hair sieve, and thicken it with flour and butter; send it in a sauceboat, and parsley sauce in another; dish up your fish with the tails in the middle. Garnish with scraped horse-radish and barberries.

To boil Plaice or Flounders.

Let your water boil, throw some salt in, then put in your fish; boil it till you think it is enough, and take it out of the water in a slice to drain. Take two

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spoonfuls

spoonfuls of the liquor with a little salt and grated nutmeg; then beat up the yolk of an egg with the liquor, and stir in the egg; beat it together; with a knife carefully slice away all the little bones round the fish, pour the sauce over it, then set it over a chaffing-dish of coals for a minute, and send it hot away: or, in the room of this sauce, add melted butter in a cup.

To boil Soals.

Take a pair of soals, make them clean, lay them in vinegar, salt, and water, two hours; then dry them in a cloth, put them into a stewpan, put to them a pint of white wine, a bundle of sweet herbs, an onion stuck with six cloves, some whole pepper, and a little salt, cover them and let them boil. Pour the sauce over, and garnish with scraped horse-radish and lemon. In this manner dress a little turbot. It is a genteel dish for supper. You may add prawns, or shrimps, or mussels to your sauce.

Another way.

Take three quarts of spring water, and a handful of salt; let them boil, then put in your soals; boil them gently for ten minutes, then dish them up, with anchovy sauce, or shrimp sauce.

To boil Herrings.

Scale, gut, and wash your herrings; dry them clean, and rub them over with vinegar and salt; skewer them with their tails in their mouth, and lay them on your fish-plate. When your water boils, put them in, they take ten or twelve minutes boiling. When you take them

them up, drain them over the water, then turn the heads into the middle of the dish. Lay round them scraped horse radish, parsley and butter for sauce.

Another way.

The properest time for boiling herrings, is when they come before and at the beginning of the mackarel season; they are by many people reckoned better than when full of roe: the flesh is much poorer than at this season, when their breeding time is over, and they have had time to feed and recover their flesh.

Cleanse half a dozen herrings, and throw them into a pan of cold water; stir them about and change the water once; set on a stewpan with water enough to cover them, some salt, and a little vinegar. When the water boils put in the herrings. When they are enough lay them on a fish-plate, in a warm dish. Sauce—fennel boiled and chopped small, with melted butter.

To boil Eels

Having skinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fish plate. Boil them in salt and water, and serve them up with parsley-sauce.





OF FISH.

To fry a Turbot.

TAKE a small turbot, and cut it across as if it were ribbed. When it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan, put into it claret or white wine, almost enough to cover it, anchovy, salt, nutmeg, and a little ginger; put in the fish, and let it stew till half the liquor is wasted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon; let them simmer to a proper thickness, rub a hot dish with a piece of shallot, lay the turbot in the dish, and pour the sauce over it.

To bake a Turbot.

Take a dish about the size of the turbot, rub butter thick over it, throw a little salt, a little beaten pepper, and half a large nutmeg, some parsley minced fine, and throw it over; pour in a pint of white wine, cut off the head

head and tail, lay the turbot in the dish, pour another pint of white wine over, grate the other half of the nutmeg over it, and a little pepper, some salt, and some chopped parsley. Lay a piece of butter here and there all over, and sprinkle it with flour, and then a good many crumbs of bread. Bake it, and be sure that it is of a fine brown; then lay it in your dish, stir the sauce in your dish altogether, pour it into a saucepan, shake in a little flour, let it boil, then stir in a piece of butter and two spoonfuls of ketchup, let it boil, and pour it into basons. Garnish your dish with lemon; and you may add what you fancy to the sauce, as shrimps, anchovies, mushrooms, &c. If a small turbot, half the quantity of wine. It eats finely thus. Lay it in a dish, skim off the fat, and pour the rest over it. Let it stand till cold, and it is good with vinegar, and a fine dish to set out a cold table.

Turbot with Pontiff Sauce.

Take a fish-kettle or stewpan much of the size of the turbot, with a fish-plate in it, and garnish it with thin slices of ham and veal, sliced roots and onions, one clove of garlic, a little whole pepper, and three cloves; soak it on a slow fire near half an hour, then add a bottle of white wine, and as much broth, with salt sufficient; stew it on a slow fire till the meat is done, then strain the sauce, put the turbot to it, and stew it on a slow fire till it is done; then drain it, and serve it with pontiff sauce; or you may serve it with the sauce it

was stewed in, thickening it with flour and butter, and seasoning it according to taste and judgment.

To roll Salmon.

Take a side of salmon, when split and the bone taken out and scalded, strew over the inside pepper, salt, nutmeg, and mace, a few chopped oysters parsley, and crumbs of bread; roll it up tight, put it into a deep pot, and bake it in a quick oven, make the common fish sauce and pour over it. Garnish with fennel, lemon, and horse-radish.

To broil Salmon.

Cut your fresh salmon into thick pieces, and flour and broil them. Lay them in your dish, and serve them up with plain melted butter in a boat.

Salmon in Cases.

Cut your salmon into small pieces, such as will lay rolled in half sheets of paper. Season it with pepper, salt and nutmeg; butter the inside of the paper, fold it so as nothing can come out, then lay them in a tin plate to be baked, pour a little melted butter over the papers, and then crumbs of bread over them. Do not let your oven be too hot, for fear of burning the paper. A tin oven before the fire does best. When you think they are enough, serve them up just as they are. There will be sauce enough in the papers; or put the salmon in buttered papers only, and broil them.

Salmon with Shrimp Sauce.

Of a salmon the jowl is preferred to any other part; notch it to the bone on both sides about an inch apart, lay

lay it in a marinade, put it into some long stew-pan just its bigness, if you can, with a fish-plate or napkin under it, that you may take it out without breaking; put to it a pint of white wine, a dash of vinegar, some sweet basil and thyme, whole pepper, salt, and mace, two or three shallots, a bunch of parsley and green onions; pour in as much water as will just cover it, let the lid be shut close upon it, and about an hour before your dinner, put it over a slow stove, to simmer, and prepare the sauce as follows: — Provide as many small prawns or shrimps (the tails only) as you think necessary for your piece of salmon; put into your stew-pan to them a proportionate quantity of cullis; add to it a little basil, pimperl, thyme, and parsley, all minced, very fine with a dash of white wine. Boil all about a quarter of an hour, squeeze in the juice of a lemon or two. Take care, that the dish is drained, and put meat into your dish. Pour your sauce over, and serve it up. Garnish with lemons cut in quarters.

Trouts may be done in the same manner.

Haslets of Salmon.

Cut the salmon in middling pieces; season them with sweet herbs, pepper, and salt, mixed with butter and the yolk of a raw egg or two; skewer them like haslets, with all the seasoning; strew them with bread crumbs, and either roast or boil them, basting with oil or butter. When they are done of a good colour, serve dry, with what sauce you think proper in a boat.

Salmon

Salmon with Sweet Herbs.

Take a piece of butter, and mix it with chopped parsley, shalots, sweet herbs, mushrooms, pepper, and salt; put some of this in the bottom of the dish you intend for table, then some thin slices of salmon upon it, and the remainder of the butter and herbs upon the salmon; strew it over with bread crumbs, and baste it with butter, bake it in the oven. When it is done, drain the fat from it, and serve it with a clear relishing sauce.

To dress dried Salmon.

Lay your dried salmon in soak for two or three hours, then lay it on the gridiron, and shake a little pepper over it.

To dress a Fowl of pickled Salmon.

Lay your salmon in fresh water all night, then lay it in a fish-plate, put it into a large stew-pan, season it with a little whole pepper, a blade or two of mace tied in a coarse muslin rag, a whole onion, a nutmeg bruised, a bundle of sweet herbs and parsley, a little lemon-peel; put to it three large spoonfuls of vinegar, a pint of white wine, and a quarter of a pound of fresh butter rolled in flour. Cover it close, and let it simmer over a slow fire for a quarter of an hour, then carefully take up your salmon, and lay it in your dish; set it over the hot water and cover it. In the mean time, let your sauce boil till it is thick and good. Take out the spice, onion, and sweet herbs, and pour it over the fish. Garnish with lemon.

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To dress Sturgeon.

Wash your sturgeon clean, lay it all night in salt and water; the next morning take it out, rub it with allegar, and let it lie in it for two hours. Then have ready a fish kettle of boiling water, with an ounce of bay-salt, two large onions, and a few sprigs of sweet marjoram. Boil your sturgeon till the bones will leave the fish, then take it up, take the skin off, and flour it; set it before the fire, baste it with fresh butter, and let it stand till it is of a fine brown. Then dish it up, and pour into the dish what sauce you think proper. Garnish with crisp parsley and red pickles. This is a proper dish for the top or middle.

Sturgeon broiled.

Take your sturgeon, stew it in as much liquid as will stew it, being half broth or water, and half white wine, with a little vinegar, sliced roots, onions, sweet herbs, whole pepper, and salt. When done, serve it upon a napkin. Garnish with green parsley, and serve with what sauces you please in sauce-boats, such as capers, anchovies, &c.

To stew Cod.

Cut some slices of cod as for boiling, season them with grated nutmeg, pepper, salt, a bunch of sweet herbs, an onion stuck with cloves. Put them into a stew-pan, with half a pint of white wine, and a quarter of a pint of water. Cover them close, and let them simmer for five or six minutes; then squeeze in the juice of a lemon, a few oysters, and their liquor strained,
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ed, a piece of butter rolled in flour, and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often to prevent its burning. When the fish is enough, take out the onion and sweet herbs, lay the cod in a warm dish, and pour the sauce over it.

To bake a Cod's Head.

Make the head very clean, butter the part you intend to bake it in, put the head into the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and horse-radish. Flour your head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings over that. Send it to the oven to bake. When it is enough, take it out of that dish, and lay it carefully into the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a saucepan, set it on the fire to boil three or four minutes, then strain it, and put to it a quarter of a pint of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, but first strain it; a spoonful of mushroom pickle, a quarter of a pound of butter, rolled in flour. Stir it together till it is thick and boils, then pour it into the dish. Have ready some toast, cut three corner ways and fried crisp. Stick pieces about the head and mouth,

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and:

and lay the rest round the head. Garnish with lemon notched, scraped horse-radish, and parsley crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot.

To dress a Cod's Head and Shoulders.

Having taken out the gills, and the blood clean from the bone, wash the head very clean, rub over it a little salt and a glass of allegar, then lay it on your fish-plate. When your water boils throw in a good handful of salt, with a glass of allegar, then put in your fish, and let it boil gently for half an hour; if it is a large one, three quarters. Take it up very carefully, and strip the skin nicely off. Set it before a brisk fire, dredge it all over with flour, and baste it with butter. When the froth begins to rise, throw over it some very fine white bread crumbs. You must keep it basting all the time to make it froth. When it is of a fine white brown dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver into slices, and lay over it a little of the lobster out of the sauce in lumps, and then serve it.

To broil Cod.

Having cut a cod into slices of about two inches thick, dry and flour them well; make a good clear fire, rub the gridiron with a piece of chalk, and set it high from the fire. Turn them often till they are quite enough, and of a fine brown. They require great care to keep them from breaking. Lobster or shrimp sauce.

To

To dress Salt Cod.

Let your fish lie in water all night, and if you put a glass of vinegar into the water, it will draw out the salt and make it eat fresh. The next day boil it, and when it is enough, break it into flakes on the dish. Pour over it parsnips boiled, and beat fine, with butter and cream; but egg sauce is more generally used. As it very soon grows cold, you must send it to table on a water-plate.

To crimp Cod.

Cut a very fresh cod into slices, and throw it into pump water and salt; set over a stove a fish-kettle, or stew-pan, almost full of spring water, and salt enough to make it taste brackish. Make it boil very quick, and then put in the slices of cod, and keep them boiling; skim them very clean; they will take about eight or nine minutes; then take out the fish and lay it on a fish-plate. Shrimp or oyster sauce.

Fresh Cod with Sweet Herbs.

Cut a small cod in five or six pieces, bone it, and marinate it in melted butter, the juice of a lemon, chopped parsley, shallots, and sweet herbs; then lay it upon the dish you intend for table, with all the marinade both under and over, and strew it over with bread crumbs. Baste it with melted butter, bake it in the oven, and serve it with what sauce you think proper.

To dress Cod's Sounds.

Steep them as you do the salt cod, and boil them in a large quantity of milk and water. When they are
very

very tender and white, take them up, and drain the water out; then pour the egg-sauce boiling hot over them and serve them up.

To broil Cod's Sounds.

Lay them a few minutes in hot water, then take them out, and rub them well with salt, and take off the skin and black dirt, when they will look white. After this, put them into water, and give them a boil. Take them out, flour them well, pepper and salt them, and then put them on the gridiron. As soon as they are enough, lay them on your dish, and pour melted butter and mustard over them.

To broil Crimp Cod.

Having put a gallon of pump-water into a pot, set it on the fire, put in it a handful of salt; boil it up several times, and skim it often. When it is well cleared from the scum, take a middling cod, as fresh as you can get, throw it into a tub of fresh pump water, let it lie a few minutes, and then cut it into slices two inches thick; throw these into the boiling brine, and let it boil briskly for a few minutes; then take out the slices, take great care not to break them, and lay them on a sieve to drain. When they are dried, flour them, and lay them at a distance upon a very good fire to broil. Lobster or shrimp sauce.

To dress Herrings.

The most general way of dressing herrings is to broil or fry them, with melted butter.

To

To fry Herrings.

Scale them, gut them, cut off their heads, wash them clean, dry them in a cloth, flour them, and fry them in butter. Have ready a good many onions peeled and cut thin. Fry them of a light brown with the herrings. Lay the herrings in your dish, and the onions round; butter and mustard in a cup, You must do them with a quick fire.

To bake Herrings.

Having well cleaned your herrings, lay them on a board, take a little black and Jamaica pepper, a few cloves, and a good deal of salt; mix them together, then rub it all over the fish, lay them straight in a pot, cover them with allegar, tie strong paper over the pot, and bake them in a moderate oven. If your allegar is good they will keep two or three months. You may eat them either hot or cold.

To stew Soal', Plaice, or Flounders.

Half fry them in three ounces of butter of a fine brown, then take up your fish, and put to your butter a quart of water, and boil it slowly a quarter of an hour, with two anchovies and an onion sliced; then put in your fish again, with an herring, and stew them gently twenty minutes; then take out your fish, and thicken the sauce with butter and flour, and give it a boil; then strain it through a hair sieve over the fish, and send them up hot.

N. B. If you choose cockle, or oyster liquor, put it in just before you thicken the sauce; or you may send oysters, cockles, or shrimps, in a sauce-boat to table.

To fry Scals.

Having skinned them, rub them over with yolk of egg, strew on them very fine bread crumbs, or flour them; fry them with a brisk fire. Anchovy sauce.

To broil Whittings or Haddocks.

Gut and wash them, dry them with a cloth, and rub a little vinegar over them, it will keep the skin on better. Dust them with flour, rub your gridiron with butter, and let it be very hot when you lay the fish on or they will stick; turn them two or three times on the gridiron. When enough, serve them up, and lay pickles round them, with plain melted butter, or cockle sauce. They are a pretty dish for supper.

To broil Mackarel whole.

Clean your mackarel, split them down the back, and season them with pepper and salt, some mint, parsley, and fennel, chopped very fine. Flour them, and fry them of a fine light brown, and put them on a dish and strainer. Let your sauce be fennel and butter, and garnish with parsley.

To boil Mackarel

Cut their heads off, wash and dry them in a cloth, cut them open, rub the bone with a little bay salt beat fine; take some mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between each layer of fish put two or three bay leaves, cover them with vinegar; tie writing-paper over them first, and then thick brown paper doubled; they must be put into a very slow oven, and will take a long time doing.

doing. When they are enough, uncover them; let them stand till they are cold, then pour away all the vinegar they were baked in, cover them with some more vinegar, and put in an onion stuck with cloves. Send them to a very slow oven again, and let them stand two hours. They will keep a great while. Always take them out with a slice; the hands will spoil them. The great bones taken out are good boiled.

To stew a Trout.

Stuff a small trout with grated bread, a piece of butter, parsley chopped, lemon-peel grated, pepper, salt, nutmeg, savory herbs, and yolk of egg mixed; put it into a stew-pan, with a quart of good boiled gravy, some Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; stew it in this gently till enough; add a little flour mixed in some cream, a little catchup; boil them up; squeeze in some lemon-juice.

To fry Trout or Perch.

Scale, gut, and wash them, dry them well, then lay them separately on a board before the fire; two minutes before you fry them, dust them well with flour, and fry them a fine brown in roast drippings or rendered suet. Served them up with melted butter and crisped parsley.

Pike with force-meat.

Prepare your pike thus:—Gut it without cutting it open, but take care it is well cleaned; cut a notch down the back from head to tail, turn it round, fasten the

tail in the mouth, and lay it in a marinade. For your forced-meat take the udder of a leg of veal, or the kidney part of a loin of lamb, some fat bacon cut in dice, the spawn or melt of the fish, some green onions, a mushroom or two, or truffles, parsley, and salt, a little nutmeg and pepper, add a morsel of butter to fry it; chop it all well, and the crumb of a French roll soaked in cream or milk; pound all together, in a large mortar, with three or four eggs; try if it seasoned to your mind, fill the belly of your fish, and close up that part that is cut in the back, make it nice and even; take two or three eggs, daub it well over, strew some crumbs of bread upon it, and bake it in a gentle oven; the time according to the bigness of your pike. For your sauce, to two or three ladles of your cullis, add two or three large spoonfuls of whole capers, some parsley minced fine, the juice of two lemons, a little minced shallot, and serve it up your hot dish, but not poured over.

As this dish is baked garnish with a large quantity of fried parsley.

To stew Pike.

Make a brown with butter and flour, then a pint of red wine, a faggot, four cloves, two dozen small onions half boiled, pepper and salt, then cut the pike in pieces. Stew it slowly 'till the fish is done. Take out the faggot, and add a piece of butter. When ready to serve, add two chopped anchovies, and a spoonful of capers;
garnish

garnish with fried bread, and serve the sauce over all. You may also add, artichoke bottoms, mushrooms, carp-
roes, &c.

To fry Carp.

Take a brace of carp, scale, gut, and clean them, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine brown, Fry the roes, and cut some thin slices of bread with three corners, fry them. Lay the fish on a coarse cloth to drain, then put them into the dish, the roes on each, the toasts between. Anchovy sauce.

To fry Tench.

Gut, wash, and dry them well in a cloth; slit them down the back, sprinkle a little salt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce, anchovy, with mushrooms truffles and capers, all chopped small, and stewed in gravy, with the juice of a lemon and a little fish cullis.

To fry Smelts.

Draw the guts out at the gills, but leave in the melt or roe, dry them with a cloth, beat an egg, rub it over them with a feather, and strew crumbs of bread over them. Fry them with hog's lard or beef suet, and put in your fish when it is boiling hot; shake them a little, and fry them till they are of a fine brown. Drain them on a dish, or in a sieve; and when you dish them up, put a bason, bottom up, in the middle of your dish, and lay the tails of your fish on it.

OF



OF SAUCES.

Sauce Poirade.

TAKE a little butter, sliced onions, bits of carrot, parsley root, two cloves of garlic, two cloves, and a laurel leaf. Soak all together till it takes colour; then add some cullis, a little vinegar, broth, salt and pepper; boil it to the consistence of sauces; skim and sift it for use.

Sauce for a Cod's Head.

Pick out a good lobster; if it be alive, stick a skéwer in the vent of the tail to keep out the water. Throw an handful of salt into the water, and, when it boils, put in the lobster, which must boil half an hour. If it has spawn, pick them off, and pound them exceedingly fine in a marble mortar. Put them into half a pound of melted butter, then take the meat out of your lobster, pull it in bits, and put it in your butter, with a large spoonful of lemon-pickle, the same quantity of walnut ketchup, a slice off an end of a lemon, one or two slices of horse-radish, as much beaten mace as will lay

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on a six-pence, and season to your taste with salt and cayenne pepper. Boil them one minute, and then take out the horse-radish and lemon, and serve it in your sauce-boat. If lobsters cannot be had, you may make use of oysters, or shrimps, the same way. And if you can get no kind of shell fish, you may then add two anchovies, cut small, a spoonful of walnut liquor, and a large onion stuck with cloves.

Parsley and Butter.

Tie up some parsley in a bunch, wash it, and put it into some boiling water, with a little salt; after it has boiled up very quick two or three times, take it out and chop it very fine; then mix it with some melted butter.

Poor Man's Sauce.

Cut some young onions into water, with some chopped parsley. It is very good with roasted mutton.

Homme.

Slice half a lemon, boil it in a little broth with two or three chopped shallots, pepper and salt, and a spoonful of oil; and serve it in a sauce-boat.

Lemon Sauce for boiled Fowls.

Take a lemon and pare off the rind, cut it into slices, and take the kernels out, cut it into square bits; blanch the liver of the fowl and chop it fine; mix the liver and lemon together in a boat, and pour some hot melted butter on it, and stir it up. Boiling it will make it go to oil.

Mushrooms

Mushroom Sauce for white Fowls of all sorts.

Take about a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stew-pan, with a little butter, a blade of mace, and a little salt. Stew it gently for half an hour, then add a pint of cream, and the yolk of two eggs beat very well, and keep stirring it till it boils up; then squeeze half a lemon, put it over your fowls, or turkies, or in basons, or in a dish, with a piece of french bread, first buttered, then toasted brown, and just dip it in boiling water; put it in the dish, and mushrooms over.

Celery Sauce.

Wash and clean ten heads of celery, cut off the green tops, and take off the outside stalks, cut them into thin bits, and boil it in gravy till it is tender; thicken it with flour and butter, and pour it over your meat. A shoulder of mutton, or a shoulder of veal, roasted, is very good with this sauce.

Caper Sauce.

Take some capers, chop half of them, put the rest in whole; chop also a little parsley very fine, with a little bread grated very fine, and some salt; put these into butter melted very smooth. Some only chop the capers a little, and put them into the butter.

Shalot Sauce.

Take five or six shalots, chopped fine, put them into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper and salt; stew them for a minute, then pour them into your dish, or put it in sauce-boats.

Egg Sauce.

Take two eggs and boil them hard. First chop the whites, then the yolks, but neither of them very fine, put them together. Then put them into a quarter of a pound of good melted butter, and stir them together.

Apple Sauce.

Pare, core, and slice your apples; then put a little water in the saucepan to keep them from burning; and a bit of lemon-peel. When they are enough, take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Onion Sauce.

Boil eight or ten large onions, change the water three times, while they are boiling. When enough, chop them on a board to keep them from growing of a bad colour: put them in a sauce-pan with a quarter of a pound of butter, and two spoonfuls of thick cream; boil it a little, and pour it over your dish.

Gooseberry Sauce.

Put some coddled gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Fennel Sauce.

Having boiled a bunch of fennel and parsley, chop it small, and stir it into melted butter.

Bread Sauce.

Put a pretty large piece of crumb of bread that is not new, into half a pint of water, with an onion, a blade of mace, and a few pepper-corns in a bit of cloth; boil

boil these a few minutes; take out the onions and spice, mash the bread very smooth, add a piece of butter and a little salt.

Bread sauce for a pig is made the same, with the addition of a few currants picked, washed, and boiled in it.

Mint Sauce.

Wash your mint perfectly clean from grit and dirt, chop it very fine, and put to it vinegar and sugar.

Sauce Robert.

Cut some large onions into square pieces, cut some fat bacon in the same manner, put them together in a saucepan over the fire, shake them round to prevent their burning. When they are brown, put in some good veal gravy, with a little pepper and salt; let them stew gently till the onions are tender, then put in a little salt, some mustard and vinegar, and serve it hot.

Anchovy Sauce.

Put an anchovy into a pint of gravy, then take a quarter of a pound of butter rolled in flour, and stir all together till it boils. You may add a little juice of lemon, ketchup, red wine, and walnut liquor, just as you think proper.

Plain butter melted thick, with a spoonful of walnut pickle, ketchup, or anchovy, is a good sauce: in short, you may put as many things as you please into sauce.

Shrimp Sauce.

Wash half a pint of shrimps very clean, and put them into a stew-pan, with a spoonful of anchovy li-

quor, and a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and put it into your sauceboat.

To crisp Parsley.

Having picked and washed your parsley, put it into a Dutch oven, or on a sheet of paper; do not set it too near the fire; turn it till it is quite crisp. Lay little bits of butter on it, but not to be greasy. It is a better method than that of frying it.

Plain Sour Sauce.

Take some fresh sorrel leaves, pick off the stalks, bruise the leaves, and put them into a plate with their juice. strew on some pepper and salt, stir all together, and serve it cold.

White Sauce for Fish.

Having washed two anchovies put them into a saucepan, with one glass of white wine, and two of water, half a nutmeg, and a little lemon-peel. When it has boiled five or six minutes, strain it through a sieve. Add to it a spoonful of white wine vinegar, thicken it a little, then put in near a pound of butter, rolled in flour. Boil it well, and pour it hot upon your fish.

A white Sauce for Veal.

To a pint of good veal gravy, put a spoonful of lemon-pickle, half an anchovy, a tea spoonful of mushroom-powder, or a few pickled mushrooms; give it a gentle-boil; then put in half a pint of cream, the yolks of two eggs beat fine; shake it over the fire after the cream and eggs are in, but do not let it boil, as that would curdle the cream.

Sauce for Pheasants or Partridges.

These birds are usually served up gravy-sauce in the dish, and bread-sauce in a boat.

Sauce for Wild Duck, Teal, &c.

Take a proper quantity of veal gravy, with some pepper and salt; squeeze in the juice of two Seville oranges, add a little red wine, and let the red wine boil some time in the gravy.

To make Force-meat Balls.

Force-meat balls are a great addition to all made-dishes, made thus:—Take half a pound of veal, and half a pound of suet cut fine, and beat in a marble mortar or wooden bowl. Have a few sweet herbs and parsley shred fine, a little mace dried and beat fine, a small nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs. Mix all these well together, then roll them in little round balls, and some in little long balls; roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water in a saucepan, and when the water boils, put them in, and let them boil for a few minutes, but never fry them for white sauce.

Sauce for boiled Salmon.

Having boiled a bunch of fennel and parsley, chop them fine, and put it into some good melted butter, and send it to table in a sauceboat; another with gravy sauce.

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To make the gravy sauce, put a little brown gravy into a sauce-pan with one anchovy, a tea spoonful of lemon-pickle, a meat-spoonful of liquor from your walnut-pickle, one or two spoonfuls of the water that the fish was boiled in; it gives it a pleasant flavor; a stick of horse-radish, a little browning and salt; boil them three or four minutes, thicken it with flour and a good lump of butter, and strain it through an hair sieve. This is a good sauce for most kinds of fish.

An excellent Sauce for most kinds of Fish.

Take some mutton or veal gravy, put to it a little of the water that drains from your fish; when boiled enough, put it in a sauce-pan, and put in a whole onion, one anchovy, a spoonful of ketchup, and a glass of white wine; thicken it with a lump of butter mixed with flour, and a spoonful of cream; if you have oysters, cockles, or shrimps, put them in after you take it off the fire; but it is extremely good without. You may use red wine instead of white, by leaving out the cream.

To make Oyster Sauce.

The oysters being opened, wash them out of the liquor, then strain it; put that and the oysters into a little boiled gravy; just scald them; add some cream, a piece of butter mixed with flour, and some ketchup; make all up; let it boil, but not much, as it will make the oysters grow hard and shrink; yet care should be taken that they are enough, as nothing is more disagreeable than for the oysters to taste raw. Or melted butter only, with the oysters and their liquor.

Aspic Sauce.

Infuse chervil, tarragon, burnet, garden-cress, and a little mint, in a little cullis, for above half an hour, then fift it, and add to it a spoonful of garlick-vinegar, pepper, and salt; serve up in a sauce-boat.

Lobster Sauce.

Bruise the body of a lobster into thick melted butter, and cut the flesh into it in small pieces; stew all together, and give it a boil; season with a little pepper, salt, and a very small quantity of mace.

To make Lemon-Pickle.

Take twenty-four lemons, grate off the out-rinds very thin, and cut them in four quarters, but leave the bottom whole, rub on them equally half a pound of bay-salt, and spread them on a large pewter dish; either put them in a cool oven, or let them dry gradually by the fire, till the juice is dried into the peels; then put them into a well-placed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard-seed bruised a little and tied in a muslin-bag; pour two quarts of boiling white wine vinegar upon them, close the pitcher well up, and let it stand five or six days by the fire; shake it up every day, then tie it up, and let it stand for three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair sieve, press them well to get out the liquor, and let it stand a day, then pour off the fine, and bottle it. Let the other stand three or

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four days, and it will refine itself. Pour it off, and bottle it; let it stand again, and bottle it till the whole is refined. It may be put into any white sauce, and will not hurt the colour. It is very good for fish-sauce and made-dishes. A tea-spoonful is enough for white, and two for brown sauce for a fowl. It is a most useful pickle, and gives a pleasant flavour. Always put it in before you thicken the sauce, or put any cream in, lest the sharpness should make it curdle.

A Cullis for Ragoos, and rich Sauces.

Take two pounds of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, some parsley-roots, two carrots cut to pieces, some shalots, two bay-leaves; set these over a stove in an earthen vessel; let them do very gently for half an hour close covered, observing they do not burn; put beef broth to it, let it stew till it is as rich as is required to be, and then strain it.

Ham Cullis.

This is done with slices of veal-fillet, and ham sufficient to give it a pretty strong taste; add all sorts of roots; then add broth without salt, a glass of white wine, a nosegay of thyme and parsley, half a laurel-leaf, one clove of garlic, a few mushrooms and shalots.



OF



OF PUDDINGS.



PRELIMINARY OBSERVATIONS ON PUDDINGS.

IN boiled puddings, particular care is required that the cloth be clean, and remember to dip it in boiling water, let it be floured, and give your cloth a shake. If it is a bread-pudding, tie it loose; if a batter-pudding, tie it close; and never put your pudding in till the water boils. If you boil in a bason, butter it, and boil in plenty of water, without covering the pan, and turn it often. When it is enough, take it up in the bason, let it stand a few minutes to cool, then untie the string, wrap the cloth round the bason, lay your dish over it, and turn the pudding out; then take off the bason and cloth with great care, otherwise a light pudding is liable to be broken in turning out.

When you make a batter pudding, first mix the flour smooth with milk, then gradually put in the ingredients,

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by which means it will be perfectly smooth, and without lumps. But, for a plain batter-pudding, the best method is to strain it through a coarse hair sieve, that it may neither have lumps, nor the treadles of the eggs; and for all other puddings, strain the eggs when you beat them. With respect to baking, all bread and custard puddings require time, and a moderate oven, that will raise and not burn them. Batter and rice puddings a quick oven. Be particularly careful to butter the pan or dish before you put in your pudding.

A baked Almon Pudding.

Having boiled the skins of two lemons very tender, beat them very fine; beat half a pound of almonds in rose-water, and a pound of sugar very fine; then melt half a pound butter, and let it stand till it is quite cold; beat the yolks of eight eggs, and the whites of four; mix them and beat them all together, with a little orange-flower-water, and bake it in the oven.

A boiled Almond Pudding.

Strain two eggs beaten into a quart of cream, a penny-loaf grated, one nutmeg, six spoonfuls of flour, half a pound of almonds blanched and beat fine, half a dozen bitter almonds sweeten with fine sugar; add a little brandy; boil it half an hour: Pour round it melted butter and wine, stick it with almonds blanched and slit.

A baked Apple Pudding.

Boil half a pound of apples, and pound them; take half a pound of butter beaten to cream, mix it with
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the apples before they are cold, add six eggs with the whites, well beaten and strained, half a pound of sugar pounded and sifted, the rinds of two lemons well boiled and beaten; sift the peel into clean water twice in the boiling; put a thin crust in the bottom, and rims of your dish. It will take half an hour to bake it.

Apple Dumplings.

Having pared and taken out the core of your apples, fill the hole with quince, or orange marmalade, or sugar, (which ever best suits) then take a piece of cold paste, and make a hole in it, as if you was going to make a pie; lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple. It is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them and serve them up. Five is sufficient for a dish.

An Apricot Pudding.

Coddle six large apricots very tender, break them very small, sweeten them to your taste; when they are cold add six eggs, and only two whites, beat; mix them together, with a pint of good cream; lay a puff paste over your dish, and pour in your ingredients. Bake it half an hour, but the oven should not be too hot. When it is enough, throw some fine sugar over it, and send it to table.

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A Batter Pudding.

Take a quart of milk, beat up the yolks of six eggs, and the white's of three, and mix them with a quarter of a pint of milk. Take six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger. Mix them together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you think proper, put in half a pound of prunes, or currants, and two or three more eggs. Or you may make it without eggs, in the following manner. Take a quart of milk, mix six spoonfuls of the flour with a little of the milk first, a tea spoonful of salt, two of beaten ginger, and two of the tincture of saffron. Then mix them together, and boil it an hour.

A Bread Pudding.

Cut the crumb of a penny-loaf thin into a quart of milk, set it over a chaffing-dish of coals till the bread has soaked up the milk, then put in a piece of butter, stir it round, and let it stand to cool. Or you may boil your milk, and pour it over the bread, and cover it up close; this method is as good as the other. Then take the yolks of six eggs, and half the whites, and beat them up with a little rose-water and nutmeg; salt and sugar, if you like it. Mix all together, and boil it an hour.

A nice Bread Pudding.

Take half a pint of milk, boil it with a bit of cinnamon, four eggs, and the whites, beaten; the rind of a lemon grated, half a pound of suet chopped fine, and
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as much bread as may be thought requisite. Pour the milk on the bread and fuet, keep mixing it till cold, then put in the lemon-peel, eggs, a little sugar, and some nutmeg grated fine. This pudding may be either boiled or baked.

A Calf's-Foot Pudding.

Boil four feet tender, pick the nicest of the meat from the bones, and chop it very fine; add the crumb of a penny-loaf grated, a pound of beef fuet shred small, half a pint of cream, seven eggs, a pound of currants, four ounces of citron cut small, two ounces of candied orange-peel cut like straws, a nutmeg, and a large glass of brandy. Butter the cloth and flour it, tie it close, let it boil three hours. When you take the pudding up, it is best to put it in a bowl that will just hold it, and let it stand a quarter of an hour before you turn it out; lay your dish upon the top of the bason, and turn it upside down."

A Carrot Pudding.

Scrape a raw carrot very clean, and grate it. Take half a pound of grated carrot, and a pound of grated bread; beat up eight eggs, leaving out half the whites, and mix the eggs with half a pint of cream. Then stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange flower-water, and a nutmeg grated. Sweeten to your palate. Mix all together, and if it is not thin enough, stir in a little new milk or cream. Let it be of a moderate thickness, lay a puff paste over the dish, and pour in

in the ingredients. It will take an hour's baking. If you would boil it, you must melt butter, and put in white wine and sugar.

Green Codling Pudding.

Green about a quart of codlings as for a pie, rub them through a hair-sieve, with as much of the juice of beets as will green your pudding; put in the crumb of half a penny-loaf, half a pound of butter, and three eggs well beaten; beat them all together with half a pound of sugar, and two spoonfuls of cyder. Lay a good paste round the rim of the dish, and pour it in.

A Custard Pudding.

Put a piece of cinnamon in a pint of thick cream; boil it; add a quarter of a pound of sugar; when cold, add the yolks of five eggs beaten; stir this over the fire till pretty thick, but you should not let it boil. When quite cold, butter a cloth well, dust it with flour, tie the custard in it very close, boil it three quarters of an hour. When taken up, put it into a bason to cool a little; untie the cloth, lay the dish on the bason, turn it up. If the cloth is not taken off carefully the pudding may break; grate over it a little sugar. Melted butter and wine in a boat.

Damascene Dumplings.

Having made a good hot paste crust, roll it pretty thin, lay it in a bason, and put in a proper quantity of damascenes; wet the edge of the paste, and close it up; boil it in a cloth one hour, and send it up whole;

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pour melted butter over it, and grate sugar round the edge of the dish.

N. B. Dumplings may be made from any kind of preserved fruit in the same manner.

Gooseberry Pudding.

Scald a pint of green gooseberries, and rub them through a sieve; put to them half a pound of sugar, and an equal quantity of butter, two or three Naples' biscuits, and four eggs beaten; mix it, bake it half an hour.

A Grateful Pudding.

Take a pound of fine flour, and a pound of white bread grated; take eight eggs with half the whites, beat them up, and mix with them a pint of milk; then stir in the bread and flour a pound of raisins stoned, a pound of currants, half a pound of sugar, a little beaten ginger, mix all together, and either bake or boil it. It will take three quarters of an hour baking. Put in cream, if you have it, instead of milk; the pudding will be much improved by it.

Hard Dumplings.

Put a little salt to some flour and water, and make it into a paste. Roll them in balls as large as a turkey's egg; roll them in a little flour, throw them into boiling water, and half an hour will boil them. They are best boiled with a good piece of beef. For a change you may add a few currants.

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A Hasty Pudding.

Take a pint of cream, and a pint of milk, a little salt, and sweeten it with loaf-sugar; make it boil; then put in some fine flour, and keep it continually stirring while the flour is put in, till it is thick enough, and boiled enough; pour it out, and flick the tops full of little bits of butter. It may be eaten with sugar and salt.

Herb Pudding.

Of spinach, beet, parsley, and leeks, take each a handful, wash them and scald them, then shred them very fine; have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped small, and three sage leaves hacked fine; put in a little salt, mix all together, and tie it up close. It will require to be taken up in boiling, to loosen the string a little.

A Hunting Pudding.

Take the yolks of ten eggs, and the whites of six; beat them up with half a pint of cream, six spoonfuls of flour, one pound of beef suet chopped small, a pound of currants washed and picked, a pound of jar raisins stoned and chopped small, two ounces of candied citron, orange and lemon, shred fine; put two ounces of fine sugar, a spoonful of rose water, a glass of brandy, and half a nutmeg grated. Mix all together, tie it up in a cloth, and boil it four hours; be sure to put it in when the water boils, and keep it boiling all the time; turn it into a dish, and garnish with powdered sugar.

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An Italian Pudding.

Take a pint of cream, and slice in some French rolls, as much as will make it thick enough; beat ten eggs fine, grate a nutmeg, butter the bottom of the dish, slice twelve pippins into it, throw some grated orange-peel and sugar over, and half a pint of red wine; then pour your cream, bread, and eggs, over it; first lay a puff paste at the bottom of the dish, and round the edges, and bake it half an hour.

A Lemon Pudding.

Take three lemons, and grate the rind off, beat up twelve yolks and six whites of eggs, put in half a pint of cream, half a pound of fine sugar, a little orange-flower-water, a quarter of a pound of butter-melted. Mix all together, squeeze in the juice of two lemons; put it over the stove, and keep stirring it till it is thick; put a puff paste round the rim of the dish, put in pudding-stuff, with some candied sweet-meats cut small over it, and bake it three quarters of an hour.

A Marrow Pudding.

Grate a penny-loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat up four eggs, and then add a glass of brandy, with sugar and nutmeg to your taste. Mix them all together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and when you dish it up, stick them all over it.

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A Millet Pudding.

Spread a quarter of a pound of butter at the bottom of a dish; lay into it six ounces of millet, and a quarter of a pound of sugar. When going to the oven, pour over it three pints of milk.

Norfolk Dumplings.

To half a pint of milk put two eggs, and a little salt, and make them into a good thick batter with flour. Have ready a clean sauce-pan of boiling-water, and drop your batter into it, and two or three minutes will boil them. Be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a lump of fresh butter into them. If eaten hot they are very good.

An Oat Pudding.

Take two pounds of oats skinned, and new milk enough to drown it; eight ounces of raisins of the sun stoned, the same quantity of currants neatly picked; a pound of sweet fuet finely shred; six new-laid eggs well beat; season with nutmeg, beaten ginger and salt; mix it all together. This is an excellent pudding.

An Oatmeal Pudding.

Boil a pint of fine oatmeal in three pints of new milk, stirring it till it is as thick as hafty pudding; take it off, and stir in half a pound of fresh butter, a little beaten mace and nutmeg, and a gill of sack; then beat up eight eggs, half the whites, stir all together, lay puff-paste all over the dish, pour in the pudding; and
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bake it half an hour. Or you may boil it with a few currants.

An Orange Pudding.

Take the rind of a Seville orange, boil it very soft, beat it in a marble mortar, with the juice; put to it two Naples biscuits, grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs; mix them well together; lay a good puff paste round the edge of your china dish, bake it in a gentle oven half an hour. You may make a lemon-pudding the same way, by putting in a lemon instead of the orange.

Peas Pudding.

Boil the peas till quite tender, then take it up, untie it, stir in a good piece of butter, a little salt and a good deal of beaten pepper; then tie it up tight again, boil it an hour longer. It eats fine.

A Plain Pudding.

Put into a pint of milk three laurel-leaves, a little grated lemon-peel, and a bit of mace; boil it, then strain it off, and with a little flour make it into a pretty thick hasty pudding, then stir into it a quarter of a pound of butter, two ounces of sugar, half a small nutmeg grated, five yolks and three whites of eggs; beat them up together, pour it into a dish, and bake it.

An excellent Plumb Pudding.

Take one pound of suet, one pound of currants, and one pound of raisins stoned; the yolks of eight eggs, and the whites of four; the crumb of a penny-loaf grated,

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one pound of flour, half a nutmeg, a tea spoonful of grated ginger, a little salt, and a small glass of brandy; beat the eggs first, mix them with some milk. By degrees add the flour and other ingredients, and what more milk may be necessary; it must be very thick and well stirred. It will require five hours boiling.

A Potatoe Pudding.

Boil a quarter of a pound of potatoes 'till they are soft, peel them, mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of fresh butter melted, half a pound of fine sugar, and beat them together till they are smooth. Beat six eggs, both yolks and whites, and stir them in with a glass of sack or brandy. You may, if you please, add half a pint of currants. Boil it half an hour. Melt some butter, and put into it a glass of white wine, sweeten with sugar, and pour it over it.

A Quaking Pudding.

Take a quart of cream, boil it, and let it stand till almost cold, then beat four eggs a full quarter of an hour, with a spoonful and a half of flour; then mix them with your cream; add sugar and nutmeg to your palate; tie it close up in a cloth well buttered; let it boil an hour, and turn it carefully.

A Rabbit Pudding.

Take the meat of a large roasted rabbit, chop it very fine with the liver, soak the bone in a pint of cream about an hour; boil six onions in broth, with a faggot
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of parsley, shalots, two cloves, pepper and salt; boil it till the liquid is of a thick consistence, chop the onions very fine, mix them with the meat and bread crumbs soaked in cream, and the cream wherein you soaked the bones; add eight yolks of eggs, three quarters of a pound of lard cut in small pieces, salt and spices to taste.

Puddings may thus be made of all sorts of poultry or game. They may be boiled in a cloth, as a common bread pudding, and served with a relishing sauce.

A Rice Pudding.

Put a quarter of a pound of rice into a sauce-pan, with a quart of new milk, and a stick of cinnamon; stir it often to keep it from sticking to the sauce-pan. When it has boiled thick, pour it into a pan, stir in a quarter of a pound of fresh butter, and sugar to your palate. Grate in half a nutmeg, add three or four spoonfuls of rose water, and stir it together. When it is cold, beat up eight eggs with half the whites, mix all together, butter a dish, pour it in and bake it. You may first lay a puff paste all over the dish. For a change you may put in a few currants and sweet-meats.

A Ground Rice Pudding.

Boil a quarter of a pound of ground rice in water till it is soft, then beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of sugar, and a quarter of a pound of butter; mix them together. You may either boil or bake it.

A cheap plain Rice Pudding.

Take a quarter of a pound of rice, half a pound of raisins

raisins stoned, and tie them in a cloth- Give the rice a great deal of room to swell. Boil it two hours. When it is enough, turn it into your dish, and pour melted butter and sugar over it, with a little nutmeg.

A Sago Pudding.

Take two ounces of sago, boil it with some cinnamon and a bit of lemon-peel, till it is soft and thick. Grate the crumb of a halfpenny roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and sugar to your taste. When the Sago is cold, put these ingredients to it. Mix it all well together. Bake it with a puff paste. When it comes from the oven, stick over it citron cut into pieces, and almonds blanched and cut into slips.

A Spinach Pudding.

Take a quarter of a peck of spinach, picked and washed clean, put it into a sauce pan with a little salt; cover it close, and when it has boiled just tender, throw it into a sieve to drain; then chop it with a knife, beat up six eggs, mix well with it half a pint of cream, and a stale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter; stir all together, put it into the sauce-pan the spinach was stewed in, keeping it stirring till it begins to be thick, then wet the pudding-cloth and flour it well, tie it up, and boil it an hour; turn it into a dish, and pour over it melted butter, with a little Seville orange squeezed in it, and sugar. You may bake it, but then you should put in a quarter of a pound of sugar.

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A Tansey Pudding.

Put as much boiling cream to four Naples biscuits grated as will wet them, beat the yolks of four eggs. Have ready a few chopped tansey-leaves, with as much spinach as will make it a pretty green. Be careful not to put too much tansey in, because it will make it bitter. Mix all together when the cream is cold, with a little sugar, and set it over a slow fire till it grows thick; then take it off, and, when cold, put it in a cloth well buttered and floured, tie it up close, and let it boil three quarters of an hour; take it up in a basin, and let it stand a quarter of an hour, then turn it carefully out, and put white-wine sauce round it.

A Spoonful Pudding.

Take a spoonful of flour, a spoonful of cream, or milk, an egg, a little nutmeg, ginger and salt; mix all together, and boil it in a little wooden dish half an hour. You may add a few currants.

A Suet Pudding.

Take a pound of shred suet, a quart of milk, four eggs, two tea spoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter; boil it two hours. It may be made into dumplings, when half an hour will boil them.

A Transparent Pudding.

Beat eight eggs well, put them in a pan with half a pound of fresh butter, half a pound of fine powdered sugar, and half a nutmeg grated; set it on the fire and keep stirring it till it is of the thickness of buttered

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eggs, then put it away to cool; put a thin puff paste round the edge of your dish; pour in the ingredients, bake it half an hour in a moderate oven, and send it up hot. It is a pretty pudding for a corner for dinner, and a middle for supper.

Vermicelli Pudding.

Boil a quarter of a pound of vermicelli in a pint of milk till it is soft, with a stick of cinnamon; then take out the cinnamon, and put in half pint of cream, a quarter of a pound of butter, melted, and a quarter of a pound of sugar, with the yolks of four eggs beaten.— Bake it in an earthen dish without a paste.

Yeast Dimplings.

Make a light dough as for bread, with flour, water, yeast, and salt; cover it with a cloth, and set it before the fire for half an hour. Then have a sauce-pan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's eggs. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot, or sauce-pan, for they will then be heavy, and be sure to keep the water boiling all the time. — When they are enough, take them up, and lay them in your dish, with melted butter in a boat. To save trouble, you may get your dough at the baker's, which will do as well.

A Yorkshire Pudding.

Take a quart of milk and five eggs, beat them up together,

together, and mix them with flour till it is of a good pancake batter, and very smooth; put in a little salt, some grated nutmeg and ginger; butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roasting, and then put in your batter; and when the top-side is brown, cut it in square pieces and turn it, and then let the under-side be brown. Put it in a hot dish, as clean from fat as you can, and send it to table hot.

White Puddings in Skins.

Boil half a pound of rice in milk till it is soft, having first washed the rice in warm water. Put it into a sieve to drain, and beat half a pound of Jordan almonds very fine with some rose-water. Wash and dry a pound of currants, cut a pound of hog's-lard in small bits, beat up six eggs, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt. Mix them together, fill your skins, and boil them.

To make Black Puddings.

Before you kill a hog, get a peck of groats, boil them half an hour in water, then drain them, and put them into a clean tub, or large pan; then kill your hog, and save two quarts of the blood, and keep stirring it till the blood is quite cold; then mix it with your groats, and stir them together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each, dry it, beat it well, and mix in. Take a little winter savory, sweet

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marjoram, and thyme, penny-royal stripped off the stalks and chopped very fine; just enough to season them and give them a flavor, but no more. The next day take the leaf of the hog, and cut into dice, scrape and wash the guts very clean, then tie one end and begin to fill them. Mix in the fat as you fill them; be sure to put in a good deal of fat, fill the skin three parts full, tie the other end, and make your puddings what length you please; prick them with a pin, and put them in a kettle of boiling water. Boil them very softly an hour, then take them out, and lay them on clean straw.

Almond Hog's Puddings.

Take a pound of beef marrow chopped fine, half a pound of sweet almonds blanched and beat fine, with a little orange-flower or rose water, half a pound of white bread grated fine, half a pound of currants clean washed and picked, a quarter of a pound of fine sugar, a quarter of an ounce of mace, nutmeg and cinnamon, together, of each an equal quantity, and half a pint of sack or mountain. Mix all together with half a pint of good cream, and the yolks of four eggs. Half fill the guts, tie them up, and boil them a quarter of an hour, and prick them as they boil to keep the guts from breaking. For a change, you may leave out the currants, but you must then add a quarter of a pound more sugar.



OF



OF PIES.



PRELIMINARY OBSERVATIONS ON PIES.

IT may be necessary to inform the reader, that raised pies should have a quick oven, and be well closed up, or they will fall in the sides. It should have no water put in till just before you put it in the oven, as that will give the crust a soddened appearance, and may probably occasion it to run. Light paste requires a moderate oven, but not too slow, as it will make it look heavy, and a quick oven will catch and burn it, and not give it time to rise. Tarts that are iced, should be baked in a slow oven, or the icing will become brown before the paste is properly baked. Tarts of this sort should be made a sugar-paste, and rolled very thin.

Paste for Tarts.

Take one pound of flour, three quarters of a pound of butter; mix up together, and beat with a rolling-pin.

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Crisp Paste for Tarts.

To one pound of fine flour put one ounce of loaf sugar, beat and sifted. Make it into a stiff paste with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, beat the white of an egg a little, rub it over them with a feather, sift double refined sugar over them, and bake them in a moderate oven.

Puff Paste.

Take a quarter of a peck of flour, rub in a pound of butter very fine, make it up in a light paste with cold water, just stiff enough to work it up; then roll it out about as thick as a crown piece; put a layer of butter all over; sprinkle on a little flour, double it up, and roll it out again; double and roll it three times, then it is fit for pies and tarts that require a puff paste.

Short Crust.

Rub some flour and butter together, (six ounces of butter and eight of flour) mix it up with as little water as possible, so as to have a stiffish paste; beat it well, and roll it thin. This is the best crust for all tarts that are to be eaten cold, and for preserved fruit. A moderate oven. An ounce and a half of sifted sugar may be had.

A good Paste for great Pies.

Put the yolks of three eggs to a peck of flour, pour in some boiling water, then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust. Work it up and roll it out.

A Paste for Custards.

Pour half a pound of boiling cream on two pounds of flour, with as much water as will make it into a good paste. Work it well, and when it has cooled a little, raise your custards, put a paper round the inside of them, and when they are half baked fill them.

An Apple Pie.

Make a good puff paste crust, lay some round the sides of the dish, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you intend for your pie, mince a little lemon peel fine, throw over, and squeeze a little lemon over them, then a few cloves, here and there one; then the rest of your apples and the rest of your sugar. Sweeten to your palate, and squeeze in a little more lemon. Boil the peeling of the apples and the cores in some fair water, with a blade of mace, till it is very good, strain it, and boil the syrup with a little sugar, till there is but very little and good; pour it into your pie, put on your upper crust, and bake it. You may, if you please, put in a little quince or marmalade.

Make a pear pie in the same manner, but omit the quince. You may butter them when they come out of the oven. Or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg sweetened with sugar; put it over a slow fire, and keep stirring it till it just boils up; take off the lid, and pour in the cream. Cut the crust into little three-corner pieces, stick about the pie, and send it to table cold.

An Apple Tart.

Take eight or ten large codlings, scald them, and when cold, skin them; beat the pulp as fine as you can with a silver spoon, then mix the yolks of six eggs, and the whites of four; beat all together as fine as possible, put in grated nutmeg and sugar to your taste; melt some fine fresh butter, and beat it till it is like a fine thick cream; then make a fine puff-paste, cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paste. Bake it a quarter of an hour, then flip it out of the patty-pan into a dish, and strew some sugar finely beat, and sifted all over it.

A Beef Steak Pie.

Take four or five rump steaks, beat them very well with a paste pin, season them with pepper and salt, lay a good puff paste round the dish, and put a little water in the bottom; then lay the steaks in, with a lump of butter upon every steak, and put on the lid. Cut a little paste in what form you please, and lay it on.

A Bride's Pie.

Having boiled two calves feet, take the meat from the bones, and chop it very small; take a pound of beef suet, and a pound of apples, shred them small, wash and pick one pound of currants, dry them before the fire, stow and chop a quarter of a pound of jar raisins, a quarter of an ounce of cinnamon, the same quantity of mace and nutmeg, two ounces of candied citron, the same of lemon cut thin, a glass of brandy, and one of champaigne; put them in a china dish, with a rich
puff

puff-paste over it; roll another lid, and cut it in leaves, flowers, figures, and put a glass ring in it.

A Calf's-foot Pye.

Put your calf's feet into a sauce pan, with three quarts of water, and three or four blades of mace; let them boil softly till there is about a pound and a half; then take out the feet, strain the liquor, and make a good crust. Cover your dish, then pick off the flesh from the bones, and lay half in the dish. Strew over it half a pound of currants, clean washed and picked, and half a pound of raisins stoned. Then lay on the rest of the meat, skim the liquor, sweeten it to your taste, and put in half a pint of white wine. Then pour all into the dish, put on your lid, and bake it an hour and a half.

A Calf's Head Pie

Take a calf's head and parboil it; when it is cold cut it in pieces, and season it well with pepper and salt. Put it in a raised crust, with half a pint of strong gravy; let it bake an hour and a half. When it comes out of the oven, cut off the lid, and chop the yolks of three hard eggs small; strew them over the top of the pie, and lay three or four slices of lemon, and pour on some melted butter. Send it to table without a lid.

A Cherry Pie.

Make a good crust, lay a little of it round the sides of your dish, and throw sugar at the bottom; then lay in your fruit, and some sugar at the top. Some red currants added to the cherries are a great improvement.

Then put on your lid, and bake it in a slack oven.

A plumb pie, or a gooseberry pie, may be made in the same manner.

A savoury Chicken Pie.

Procure some small chickens, season them with mace, pepper, and salt; put a lump of butter into each of them, lay them in the dish with the breasts up, and put a thin slice of bacon over them; it will give them a pleasant flavour; then put in a pint of strong gravy, and make a good puff-paste; lid it, and bake it in a moderate oven. French cooks usually add morels, and yolks of eggs chopped small.

A rich Chicken Pie.

Cover the bottom of the dish with a puff-paste, and upon that, round the side, lay a thin layer of force-meat; cut two small chickens into pieces, season them high with pepper and salt; put some of the pieces into the dish, then a sweetbread or two, cut into pieces and well seasoned, a few truffles and morels, some artichoke bottoms cut each into four pieces, then the remainder of the chickens, some force-meat balls, yolks of eggs boiled hard, chopped a little, and strewed over the top, a little water; cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. To make the pie still richer, fresh mushrooms, asparagus tops, and cocks'-combs may be added.

The chickens are sometimes larded with bacon, and stuffed with sweet herbs, pepper, nutmeg, and mace. You should then only slit them down and lay them in the pie.

A Codling Pie.

Put some small codlings into a clean pan with spring water, lay vine leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the steam. As soon as they grow soft, peel them, and put them in the same water as the vine-leaves. Hang them a great height over the fire to green, and when you see them of a fine colour, take them out of the water, and put them into a deep dish, with as much powder or loaf sugar as will sweeten them. Make the lid of a rich puff-paste, and bake it. When it comes from the oven, take off the lid and cut it in little pieces, like fippets, and stick them round the inside of the pie, with the points upwards. Then make a good custard in the following manner, and pour it over your pie. Boil a pint of cream with a stick of cinnamon, and sugar enough to make it a little sweet. As soon as it is cold, put in the yolks of four eggs well beaten, set it on the fire, and keep stirring it till it grows thick; but be careful not to let it boil, as that will curdle it. Pour this in your pie; pare a little lemon thin, cut the peel like straws, and lay it on the top over your codlings.

A Devonshire Squab Pie.

Cover the dish with a good crust, put at the bottom a layer of sliced pippins, then a layer of mutton steaks cut from the loin, seasoned with pepper and salt, then another layer of pippins; peel some onions and slice them thin, lay a layer all over the apples, then a layer

of mutton, then pippins and onions; pour in a pint of water, close your pie, and bake it.

A Duck Pie.

Take two ducks, scald them, and make them very clean; cut off the feet, the pinions, the neck, and head; pick them all clean, and scald them. Pick out the fat of the inside, lay a good puff-paste crust all over your dish, season the ducks both inside and out with pepper and salt, and lay them in your dish, with the giblets at each end properly seasoned. Put in as much water as almost fills the pie, and lay on the crust.

Eel Pies.

After skinning and washing your eels, cut them in pieces of about an inch and an half long, season them with pepper, salt, and a little dried sage rubbed small; raise your pies about the size of the inside of a plate, fill your pies with eels, lay a lid over them, and bake them in a quick oven. They require to be well baked.

An Egg Pie.

Cover your dish with a good crust, then have ready twelve eggs boiled hard, cut them in slices, and lay them in your pie, wash and pick half a pound of currants, and throw over the eggs; then beat up four eggs well, mixed with half a pint of white wine; grate in a small nutmeg, and make it pretty sweet with sugar. Lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it half an hour, or till the crust is done.

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A French Pie.

Lay a puff-paste half an inch thick at the bottom of a deep dish; lay a force-meat round the sides of the dish; cut some sweetbreads in pieces, three or four, according to the size the pie is intended to be made; lay them in first, then some artichoke bottoms, cut into four pieces each, then some cocks'-corns, (or they may be omitted) a few truffles and morels, some asparagus tops, and fresh mushrooms, if to be had, yolks of eggs boiled hard, and force-meat balls; season with pepper and salt. Almost fill the pie with water, cover it, and bake it two hours. When it comes from the oven, pour in some rich veal gravy, thickened with a very little cream and flour.

A plain Goose Pie.

Quarter your goose, season it well, and lay it in a raised crust; cut half a pound of butter into pieces, and put it on the top, lay on the lid, and bake it gently.

A rich Goose Pie.

Take a goose and a fowl, bone them, and season them well; put the fowl into the goose, and force-meat into the fowl; put these into a raised crust, and fill the corners with a little force-meat; lay half a pound of butter on the top, cut into pieces; cover it, and let it be well baked.

Goose pie is eaten cold.

A Gible Pie.

Let two pair of giblets be nicely cleaned, put all but the livers into a sauce pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a
bundle

bundle of sweet herbs, and a large onion ; cover them close, and let them stew very softly till they are quite tender ; then have a good crust ready, cover your dish, lay a fine rump steak at the bottom, seasoned with pepper and salt ; then lay in your giblets with the livers, and strain the liquor they were stewed in. Season it with salt, and put in your pie ; put on the lid, and bake it in an hour and an half.

A Ham Pie.

Bone the ham, and trim it properly ; in the trimming take care to cut off all the rusty fat or lean till you come to the wholesome looking flesh. If an old ham, soak it twenty-four hours ; if fresh, six or eight hours ; then braze it with slices of beef, slices of bacon, some butter, and hog's lard, a large faggot of sweet herbs, all sorts of roots, and whole pepper ; braze it till three parts done, then let it cool, and put it in a raised paste, with the liquid, and a gill of brandy ; bake it an hour, and let it cool before using. If it is to be served hot, skim off the fat very clean, and serve it with a relishing *culis sauce*, without salt.

A Hare Pie.

Cut your hare in pieces, and season it with pepper, salt, nutmeg, and mace ; then put in a jug with half a pound of butter ; cover it close up, with a paste or cloth, set it in a copper of boiling water, and let it stew an hour and a half ; then take it out to cool, and make a rich force-meat, of a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a

penny loaf, a little winter favory, the liver cut small, a little nutmeg; season it high with pepper and salt; mix it well up with the yolks of three eggs, raise the pie, and lay the force-meat in the bottom; lay in the hare, with the gravy that came out of it; lay the lid on, and put flowers or leaves on it. Bake it an hour and a half. It is a very handsome side-dish for a large table.

An Herb Pie for Lent.

Take an equal quantity of spinach, luttuce, leeks, beets, and parsley, about an handful of each; boil them and chop them small. Have ready boiled in a cloth, a quart of groats, with two or three onions among them; put them and the herbs into a frying-pan, with a pretty large quantity of salt, a pound of butter, and some apples cut thin; stew them a few minutes over the fire, fill your dish or raised crust with it; bake it an hour, and serve it up.

A Lobster Pie.

Boil two lobsters, and take the meat out of the shells; season them with pepper, mace, and nutmeg, beat fine; bruise the bodies, and mix them with some oysters, if in season; cut fine a small onion, a little parsley, and add a little grated bread: Season with a little salt, pepper, spice, and the yolks of two raw eggs; make this into balls, then make some good puff paste, butter the dish, lay in the tails, claws, and balls; cover them with butter, pour in a little fish-gravy, and cover the pie. Have a little fish-gravy ready to put into it when it is taken out of the oven.

Mince Pies.

Shred three pounds of suet very fine, and chop it as small as possible; take two pounds of raisins stoned and chopped very fine; the same quantity of currants, nicely picked, washed, rubbed, and dried at the fire. Pare half an hundred fine pippins, core them, and chop them small; take half a pound of fine sugar, and pound it fine; a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a large pan, and mix it together with half a pint of brandy and half a pint of sack; put it down close in a stone pot, and it will keep good three or four months. When you make your pies, take a little dish, something larger than a soup-plate, lay a very thin crust all over it; lay a thin layer of meat, and then a thin layer of citron, cut very thin; over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat very fine cold. If you make them in little patties, mix your meat and sweetmeats accordingly. If you choose meat in your pies, parboil a neat's tongue, peel it, chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sir-loin of beef boiled. But when you use meat, the quantity of fruit must be doubled.

Mutton or Lamb Pie.

Take off the skin and inside fat of a loin of mutton, cut it into steaks, season them well with pepper and salt; almost fill the dish with water; put puff-paste top and bottom. Bake it well.

An Olive Pie.

Take a fillet of veal, cut in thin slices, rub the slices over with yolks of eggs, strew over them a few crumbs of bread; shred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and salt; roll them up very tight, and lay them in a pewter dish; pour over them half a pint of good gravy made of bones, put half a pound of butter over it, make a light paste, and lay it round the dish; roll the lid half an inch thick, and lay it on.

A beef olive pie may be made the same way.

A Partridge Pie.

Singe, draw, and truss your partridges as for boiling; flatten the breast bones, and make a force-meat with the livers, a piece of butter, or scraped lard, pepper, salt, chopped parsley, shalots, winter favoury, thyme and sweet marjoram; stuff the partridges with this, and fry them a little in butter; then put them in a raised crust, upon slices of veal, well seasoned; finish it as all others. When done, if it is to serve up hot, add a relishing sauce; if cold, add some good jelly broth before it is quite cold.

A Pigeon Pie.

Cover your dish with a puff-paste crust, let your pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt in their bellies; lay them in your pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, and beef-
steak

steak in the middle; put in as much water as will almost fill the dish, lay on the top crust, and bake it well. This is a very good way to make a pigeon pie; but some French cooks fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus-tops, artichoke-bottoms, mushrooms, truffles, and morels, and season high.

A Cheshire Pork Pie.

Having skinned a loin of pork, cut it into steaks; season it with salt, nutmeg, and pepper; make a good crust, lay a layer of pork, then a layer of pippins, pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork; put in half a pint of white wine, lay some butter on the top, and close your pie; if it be large, it will require a pint of white wine.

A Rook Pie.

Take half a dozen young rooks, skin them and draw them, cut out the back bones, season them well with pepper and salt, and lay them in a deep dish, with a quarter of a pint of water; lay half a pound of butter over them, make a good puff-paste, and cover the dish; lay a paper over. It requires to be well baked.

A Rabbit Pie.

Cut a couple of young rabbits into quarters; take a quarter of a pound of bacon, and bruise it to pieces in a marble mortar, with the livers, some pepper, salt, a little mace, and some parsley cut small, some chives, and a few leaves of sweet basil; when these are all beaten fine, make the paste, and cover the bottom of
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the pie with the seasoning, then put in the rabbits; pound some more bacon in a mortar, mix it with some fresh butter, and cover the rabbits with it, and over that lay some thin slices of bacon; put on the lid, and send it to the oven. It will require two hours baking. When done, take off the lid, take out the bacon, and skim off the fat. If there is not gravy enough in the pie, pour in some rich mutton or veal gravy, boiling hot.

A Salmon Pie.

Boil your salmon as if you intended it for eating; take the skin off, and all the bones out; pound the meat in a mortar very fine, with mace, nutmeg, pepper, and salt, to your taste; raise the pie, and put flowers or leaves on the walls; put in the salmon and lid it; let it bake an hour and an half. When done, take off the lid, and put in a quarter of a pound of rich melted butter; cut a lemon in slices, and lay over it; stick in two or three leaves of fennel, and send it to table without a lid.

A Soal Pie.

Make a good crust, cover your dish, boil two pounds of eels tender, pick the flesh from the bones, put the bones into the liquor the eels were boiled in, with a blade of mace and salt; let them boil till there is only a quarter of a pint of liquor, then strain it; cut the flesh of the eels very fine, with a little lemon peel cut small, a little salt, pepper, and nutmeg, a few crumbs of grated bread, parsley cut fine, and one anchovy. Mix a quarter of a pound of butter, and lay it in the dish;

dish; cut the meat from a pair of large soals, and take off the fins, lay it on the force-meat, then pour in the liquor the eels were boiled in, and close the pie.

Turbot-pie may be made in the same manner.

A Sucking Pig Pie.

Bone the pig thoroughly; lard the legs and shoulder with bacon seasoned with spices, and sweet herbs chopped; put it in a raised crust of its own length; season it with spices, sweet herbs chopped, and a pound of butter or scraped bacon; cover it over with thin slices of bacon. Finish the pie, and bake it about three hours. When near done, add two glasses of brandy; let it be cold before using.

A sweet Veal or Lamb Pie.

Cut your veal or lamb into little pieces, season it with pepper, salt, cloves, mace, and nutmeg, beat fine. Make a good puff-paste crust, lay it in your dish, then lay in your meat, and strew on it some stoned raisins currants clean washed, and some sugar. Then lay on it some force meat balls made sweet, and in the summer some artichoke bottoms boiled; and in the winter scalded grapes. Boil Spanish potatoes cut into pieces, candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it; have ready, when it comes from the oven, a caudle made as follows: Take a pint of white wine, and mix in the yolks of three eggs. Stir it well together over the fire one way all the time till it is thick, then take it off, stir in sugar enough to sweeten it,

it, and squeeze in the juice of a lemon. Put it hot into your pie, and close it up again. Send your pie hot to table.

A Savoury Veal Pie.

Season the fleaks of a loin of veal with pepper, salt, beaten mace, and nutmeg; put the meat in a dish with sweetbreads seasoned, the yolks of six eggs boiled hard, a pint of oysters, and half that quantity of good gravy; lay a puff-paste, of half an inch thick, round your dish, and cover it with a lid of the same thickness; bake it an hour and a quarter in a quick oven; when done, cut off the lid, cut the lid into eight or ten pieces, and stick it round the inside of the rim; cover the meat with slices of lemon, and serve it up.

A Venison Pastry.

Take a neck and breast of venison, bone them, and season them well with pepper and salt, put them into a deep pan, with the best part of a neck of mutton sliced and laid over them; pour in a glass of red wine, put a coarse paste over it, and bake it two hours in an oven; then lay the venison in a dish, and pour the gravy over it, add one pound of butter; make a good puff paste and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you please, and lay it on the lid. If you do not want it, it will keep in the pot it was

was baked in eight or ten days; but let the crust be kept on that the air may not get to it. A breast and a shoulder of venison are the most proper for a pasty.

A Vermicelli Pie.

Season four pigeons with a little pepper and salt, stuff them with a piece of butter, a few crumbs of bread, and a little parsley cut small; butter a deep earthen dish well, and then cover the bottom of it with two ounces of vermicelli. Make a puff-paste, roll it pretty thick, and lay it on the dish; then lay in the pigeons, the breasts downwards; put a thick lid on the pie, and bake it in a moderate oven. When it is enough, take a dish proper for it to be sent to table in, and turn the pie on it. The vermicelli is then on the top and looks very pretty.

Crisp Paste for Tarts.

To one pound of fine flour, put one ounce of loaf sugar beat and sifted. Make it into a stiff paste with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, beat the white of an egg a little, rub it over them with a feather, sift a little double refined sugar over them, and bake them in a moderate oven.



OF



OF PANCAKES AND FRITTERS.

Cream Pancakes.

TAKE a quart of milk, beat in six or eight eggs, leaving half the whites out; mix it till your batter is of a fine thickness. You must observe to mix your flour first with a little milk, then add the rest by degrees; put in two spoonfuls of beaten ginger, a glass of brandy, and a little salt; stir all together, make your stew pan very clean, put in a piece of butter as large as a walnut, then pour in a ladleful of batter, which will make a pancake, moving the pan round that the batter may be all over the pan; shake the pan, and when you think that side is enough, toss it, if you cannot turn it cleverly; and when both sides are done, lay it in a dish before the fire, and so do the rest. You must take care they are dry. When you send them to table, strew a little sugar over them.

Common

Common Pancakes.

Take a pint of milk or cream, one pound of flour, three eggs; put the milk by degrees into the flour; add a little salt and grated ginger; fry them in lard, and grate sugar over them.

Batter Pancakes.

Take a pound of flour and three eggs, beat them together; put to it a pint of milk, and a little salt; fry them in a lard, or butter; grate sugar over them, cut them in quarters, and serve them up.

Fine Pancakes.

To one pint of cream add the yolks of eight eggs, but no whites, three spoonfuls of sack, or orange-flower water, a little sugar, and a grated nutmeg; the butter and cream must be melted over the fire; mix all together with three spoonfuls of flour; butter the frying-pan for the first, let them run thin in the pan, fry them quick, and send them up hot.

Pancakes called a Quire of Paper.

Take a pint of cream, six eggs, three spoonfuls of fine flour, three spoonfuls of sack, one of orange flower water, a little sugar, half a nutmeg grated, and half a pound of melted butter almost cold; mingle all together, and butter the pan for the first pancake. Let them run as thin as possible. When they are just coloured, they are enough; and so do with all the fine pancakes.

Cream Pancakes.

Mix the yolks of two eggs with half a pint of cream, and two ounces of sugar; rub your pan with lard, and fry them as thin as you possibly can. Grate sugar over them, and let them be served up hot.

Rice Pancakes.

Wash and pick clean half a pound of rice, boil it till it is tender, and all the water boiled away; put it into a tin cullender, cover it close, and let it stand all night; then break it very small; take fourteen eggs, beat and strain them, and put them to the rice, with a quart of cream, a nutmeg grated; beat it well together, then shake in as much flour as will hold them together, and stir in as much butter as will fry them.

Pink coloured Pancakes.

Boil a large beat-root tender, and beat it fine in a marble mortar; then add the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of cream; sweeten it to your taste, grate in half a nutmeg, and add a glass of brandy; beat them together half an hour, fry them in butter, and garnish them with green sweetmeats, preserved apricots, or green sprigs of myrtle. It is a pretty corner dish for either dinner or supper.

Clary Pancakes.

Take three eggs, three spoonfuls of fine flour, and a little salt; beat them well, and mix them with a pint of milk; put lard into the pan; when it is hot, pour in your batter as thin as possible, then lay in some clary leaves, washed and dried, and pour a little more batter thin over them; fry them a fine brown, and serve them up.

Common Fritters.

Get some large baking apples, pare them, and take out the core; cut them in slices, and dip them in batter

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made as follows: Take half a pint of ale and two eggs, and beat them in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to your taste. Let it stand three or four minutes to rise. Having dipped your apples into this batter, fry them crisp, and serve them up with sugar grated over them, and wine sauce in a boat.

Strawberry Fritters.

Make a batter with flour; a spoonful of oil, white wine, a little rasped lemon-peel, and the whites of two or three eggs; make it pretty soft, just fit to drop with a spoon. Mix some large strawberries with it, and drop them with a spoon, the bigness of a nutmeg, into the fritter. When of a good colour, take them out, and drain them on a sieve; when ready to serve, strew sugar over, or glaze them.

Plain Fritters.

Grate the crumb of a penny-loaf, and put it into a pint of milk, mix it very smooth; when cold add the yolks of five eggs, three ounces of sifted sugar, and some grated nutmeg; fry them in hog's-lard; pour melted butter, wine, and sugar into the dish. Currants may be added as an improvement.

Tansy Fritters.

Pour a pint of boiling milk on the crumb of a penny loaf, let it stand an hour, and then put as much juice of tansy to it as will give it a flavor, (too much will make it bitter) then, with the juice of spinach, make it a pretty green. Put to it a spoonful of ratifia-water, or brandy

brandy, sweeten it to your taste ; grate the rind of half a lemon, beat the yolks of four eggs, mix them altogether, put them in a toasting-pan, with a quarter of a pound of butter ; stir it over a slow fire till it is quite thick ; take it off, and let it stand two or three hours, then drop them into a pan full of boiling lard. A spoonful is enough for a fritter. Serve them up with slices of orange round them, grate sugar over them, and serve wine sauce in a boat.

Currant Fritters.

Take half a pint of ale that is not bitter, stir a sufficient quantity of flour into it to make it pretty thick ; add a few currants, beat it up quick, have the lard boiling, throw in a large spoonful at a time.

Royal Fritters.

Put a quart of new milk in a saucepan, and, as the milk boils up, pour in a glass of sack. Let it boil up, then take it off, and let it stand five or six minutes, then skim off all the curd, and put it into a basin ; beat it up well with six eggs, season it with nutmeg, then beat it with a whisk ; add flour to make it as thick as batter usually is, put in some fine sugar, and fry them quick.

Apple Fritters.

Pare, core, and slice some small apples, make a batter with three eggs, a little grated ginger, and almost a pint of cream ; add a glass of brandy, a little salt, and flour enough to make it thick ; put in the apples, fry them in lard.

Hasty Fritters.

Heat some butter in a stew-pan. Stir a little flour by degrees into half a pint of ale; put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan. Take care to prevent their sticking together, turn them with an egg-slice, and, when they are of a fine brown, lay them on a dish, and throw a little sugar over them. You may cut an orange into quarters for garnish.

Water Fritters.

For these fritters the batter must be very thick. Take five or six spoonfuls of flour, a little salt, a quart of water, the yolks and whites of eight eggs well beat, with a little brandy; strain them through an hair sieve, and mix them with the other ingredients. The longer they are made before they are fried, the better. Just before they are fried, melt half a pound of butter, and beat it well in. The best thing to fry them in is lard.

Fine Fritters.

Take some very fine flour, and dry it well before the fire, mix it with a quart of milk, but be careful not to make it too thick; put to it six or eight eggs, a little salt, nutmeg, mace, and a quarter of a pint of sack, or ale, or a glass of brandy. Beat them well together, then make them pretty thick with pippins, and fry them dry.

Apple Fraise.

Having cut your apples in thin slices, fry them of a fine light brown, take them up and lay them to drain, keep

- keep them as whole as you can, and either pare them or not, as you think proper; then make a batter as follows: Take five eggs, leaving out two whites, beat them up with cream, flour, and a little sack, make it the thicknes of a pancake-batter, pour in a little melted butter, nutmeg, and sugar. Let your batter be hot and drop in your fritters, and on every one lay a slice of apple, and then more batter on them. Fry them of a fine light brown; take them up, and strew some double-refined sugar all over them.

Almond Fraze.

Blanch and beat half a pound of Jordan almonds, and about a dozen bitter; put to them a pint of cream, eight yolks and four whites of eggs, and a little grated bread. Fry them, as pancakes, in good lard, and when done, grate sugar over them.





OF SOUPS.



OBSERVATIONS ON SOUPS.

GREAT care is necessary to be taken that the pots, or saucépans, and covers, be very clean, and free from all greafe and sand, and that they are well tin-
ned, for fear of giving the broth or soups any brassy
taste, or of injuring the health of those who partake of
the several dishes. When you make any kind of soups,
particularly portable, vermicelli, or brown gravy soup,
or any other that has roots or herbs in it, alway observe
to lay the meat in the bottom of your pan, with a good
lump of butter; cut the herbs and roots small, lay them
over your meat, cover it close, set it over a very slow
fire; it will draw all the virtue out of the roots and
herbs, and turn it to a good gravy, and give the soup a
very different flavour from putting water in at the first.
When your gravy is almost dried up, fill your pan with
water. When it begins to boil, take off the fat, and
follow

follow the directions of your receipt for what sort of soup you are making. When you make old peas soup, take soft water; for green peas, hard is preferable; it keeps the peas of a better colour. When you make any white soup, do not put in cream till you take it off the fire. Always dish up your soups the last thing. If it be a gravy soup, it will skin over if you let it stand. If it be a peas soup, it often fettles, and the top looks thin. You must observe in all broths and soups, that one thing does not taste more than another, but that the taste be equal, and that it has a fine agreeable relish, according to what you design it for; and you must be sure, that all greens and herbs you put in are clean washed and picked.

Rich Vermicelli Soup.

Put four ounces of butter into a large tossing pan; cut a knuckle of veal and a scrag of mutton into small pieces about the size of walnuts; slice in the meat of a shank of ham, with three or four blades of mace, two or three carrots, two parsnips, two large onions, with a clove stuck in at each end. Cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. Cover the pan close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat; then pour the gravy into a pot or bason; let the meat brown in the same pan, and take care it does not burn. Then pour in four quarts of water, let it boil gently, till it is wasted to three pints; then strain it, and put the gravy to it, set it on

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the fire, add to it two ounces of vermicelli, cut the nicest part of a head of celery, chyan pepper, and salt to your taste, and let it boil for four minutes. If not a good colour, put in a little browning, lay a small French roll in the soup-dish, pour in the soup upon it, and lay some of the vermicelli over it.

Vermicelli Soup with Meat or Fish.

For a middling dish, take about a quarter of a pound of vermicelli, which you scald a moment in boiling water, then drain it, and boil it in good broth or gravy and a bit of bacon. When boiled tender, take out the bacon, season it with salt, and skim off the fat very clean; it must be served of a middling consistence. If you would make it of a crawfish cullis, or any other, you will only mix it a moment before you serve. If it is for meagre, scald your vermicelli as above, and boil it with fish broth and butter; adding a liaison of yolks of eggs made with the same broth and gravy.

Hare Soup.

This being a rich soup, it is proper for a large entertainment, and may be placed at the bottom of the table, where two soups are required, and almond or onion soup be at the top. Hare soup is thus made. Cut a large old hare into small pieces, and put it in a mug, with three blades of mace, a little salt, two large onions, one red herring, six morels half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain it into a tossing-pan. Have ready boiled three ounces of French barley,

or

or fago, in water. Then put the liver of the hare two minutes in scalding water, and rub it through a hair sieve, with the back of a wooden spoon. Put it into the soup with the barley or fago, and a quarter of a pound of butter. Set it over the fire, and keep it stirring, but do not let it boil. If you disapprove of the liver, you may put in crisped bread, steeped in red wine.

Soup Sante, or Gravy Soup.

Put six good rashers of lean ham in the bottom of a stew-pan; then put over it three pounds of lean beef, and over the beef three pounds of lean veal, six onions cut in slices, two carrots, and two turnips sliced, two heads of celery, and a bundle of sweet herbs, six cloves, and two blades of mace; put a little water at the bottom, draw it very gently till it sticks, then put in a gallon of boiling water, let it stew for two hours, seasoned with salt, and strain it off; then have ready a carrot cut in small pieces of two inches long, and about as thick as a goose-quill, one turnip, two heads of leeks, two heads of celery, two heads of endive cut across, a very little forrel and chervil; put them in a stew-pan, and sweat them for fifteen minutes gently; then put them in your soup, boil it up gently for ten minutes, then put it in the tureen with a crust of French roll.

You may boil the herbs in two quarts of water for ten minutes, if you like them best so; your soup will be the clearer.

A transparent Soup.

Cut the meat from a leg of veal in small pieces, and when you have taken all the meat from the bone break the bone in small pieces. Put the meat in a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine. Pour on it four quarts of boiling water, let it stand all night by the fire, covered close. The next day put it into a well-tinned sauce-pan, and let it boil slowly till it is reduced to two quarts. Be sure you take the scum and fat off as it rises, all the time it is boiling. Strain it into a punch bowl, let it settle for two hours, pour it into a clean sauce-pan, clear from the sediments, if any, at the bottom. Have ready three ounces of rice, boiled in water. If you like vermicelli better, boil two ounces. When enough put it in, and serve it up.

Green Peas Soup.

Cut a knuckle of veal and one pound of lean ham, into thin slices; lay the ham at the bottom of a soup-pot, the veal upon the ham; then cut six onions in slices, and put on two or three turnips, two carrots, three heads of celery cut small, a little thyme, four cloves, four blades of mace. Put a little water at the bottom, cover the pot close, and draw it gently, but do not let it stick; then put in six quarts of boiling water, let it stew gently for four hours, and skim it well. Take two quarts of green peas, and stew them in some of the broth till tender, then strain them off, and put them
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in a marble mortar, and beat them fine. Put the liquor in and mix them up, (if you have no mortar, you must bruise them in the best manner you can). Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your soup into a clean pot, with half a pint of spinach juice, and boil it up for fifteen minutes. Season with salt and a little pepper. If your soup is not thick enough, take the crumb of a French roll, and boil it in a little of the soup, beat it in the mortar, and rub it through your tammy or cloth; then put in your soup and boil it up. Then put in your tureen, with dice of bread toasted very hard.

Common Peas Soup.

Take a quart of split peas, put to them a gallon of soft water, a little lean bacon, or roast beef bones; wash one head of celery, cut it, and put it in, with one turnip, boil it till reduced to two quarts, then work it through a cullender with a wooden spoon; mix a little flour and water, and boil it well in the soup, then slice in another head of celery, cayenne pepper, and salt to your taste; cut a slice of bread in small dice, fry them, a light brown, and put them in your dish, then pour the soup over it.

White Peas Soup.

Put four or five pounds of lean beef into six quarts of water, with a little salt, and as soon as it boils, take off the scum. Put in three quarts of old green peas, two heads of celery a little thyme, three onions, and two

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carrots.

carrots. Boil them till the meat is quite tender, then strain it through a hair sieve, and rub the pulp of the peas through the sieve. Split the blanched part of three goss lettuces into four quarters, and cut them about an inch long, with a little mint cut small. Then put half a pound of butter in a stew pan large enough to hold your soup, and put the lettuce and mint into the butter, with a leek sliced very thin, and a pint of green peas. Stew them a quarter of an hour, and shake them frequently. Then put in a little of the soup, and stew them a quarter of an hour longer. Then put in your soup as much thick cream as will make it white, and keep stirring it till it boils. Fry a French roll a little crisp in butter, put it at the bottom of your tureen, and pour over it your soup.

Portable Soup for Travellers.

Cut into small pieces three large legs of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small, put them in with three large carrots cut thin, cover the cauldron close, and set it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; set it on the fire again, and let it boil slowly for four hours, then strain it through a hair sieve into a clean pan, and let it

it boil three parts away; then strain the gravy that you drew from the meat, into the pan, let it boil gently (observing to skim the fat off as it rises) till it looks thick like glue. You must take great care, when it is near enough, that it does not burn; put in cayenne pepper to your taste, then pour it on flat earthen dishes a quarter of an inch thick, and let it stand till the next day, then cut it out with round tins a little larger than a crown piece; lay the cakes on dishes, and set them in the sun to dry. This soup will answer best to be made in frosty weather. When the cakes are dry put them in a tin-box, with writing-paper between every cake, and keep them in a dry place. This is a very useful soup to be kept in gentlemen's families, for by pouring a pint of boiling water on one cake, and a little salt, it will make a good basin of broth. A little boiling water poured on it will make gravy for a turkey or fowls. The longer it is kept the better. It will be necessary to keep turning the cakes as they dry.

Ox Cheek Soup.

Break the bones of an ox-cheek, and wash them till they are perfectly clean. Then lay them in warm water, and throw in a little salt which will fetch out the slime. Then take a large stew-pan, put two ounces of butter at the bottom of it, and lay the fleshy-side of the cheek-bone in it. Add to it half a pound of shank of ham, cut in slices, four heads of celery, with the leaves pulled off, and the heads washed clean. Cut them into the soup with tree large onions, two carrots,

a parsnip sliced, a few beets cut small, and three blades of mace. Set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable strength. A very good gravy may be made by this method, with roots and butter, adding only a little browning to give it a good colour. When the head has simmered a quarter of an hour, put to it six quarts of water, and let it stew till it is reduced to two quarts. If you would have it eat like soup, strain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in small pieces, with a little browning to make it of a fine colour. Take two ounces of vermicelli, give it a scald in the soup, and put it into the tureen, with the top of a French roll in the middle. If you would have it eat like a stew, take up the face as whole as possible, and have ready a boiled turnip and carrot cut in square pieces, and a slice of bread toasted and cut in small dice. Put in a little cayenne pepper, and strain the soup through a hair sieve upon the meat, bread, turnip, and carrot.

Macaroni Soup.

Mix three quarts of strong broth and one of gravy. Take half a pound of small pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it is tender. Then strain it through a sieve. Cut it in pieces of about two inches in length, put it into your soup, and boil it up for ten minutes. Send it to table in a tureen, with the crust of a French roll toasted.

Calf's

Calf's Head Soup.

After washing a calf's head clean, stew it with a bunch of sweet herbs, an onion stuck with cloves, mace, pearl barley, and Jamaica pepper. When it is very tender, put to it some stewed celery. Season it with pepper, and serve it with the head in the middle.

Gravy Soup thickened with yellow Peas.

Put in six quarts of water, a shin of beef, a pint of peas, and six onions. Set them over the fire, and let them boil gently till all the juice is out of the meat. Then strain it through a sieve; add to the strained liquor one quart of strong gravy to make it brown; put in pepper and salt to your taste. Then put in a little celery and beet-leaves, and boil it till they are tender.

Giblet Soup.

Provide about two pounds of scrag of mutton, the same quantity of scrag of veal, and four pounds of gravy beef. Put this meat into two gallons of water, and let it stew very softly till it is a strong broth. Let it stand till it be cold, and skim off the fat. Take two pair of giblets, scalded and cleaned, put them into the broth, and let them simmer till they are very tender. Take out the giblets and strain the soup through a cloth. Put a piece of butter rolled in flour into a stew-pan, make it of a light brown. Have ready, chopped small, some parsley, chives, a little pennyroyal, and a little sweet marjoram. Put the soup over a very slow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and some cayenne pepper. Let them
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Hammer till the herbs are tender, then send the soup to table with the giblets in it.

Oyster Soup.

Take a proper quantity of fish-stock, then take two quarts of oysters without the beards; beat the hard part in a mortar, with the yolks of ten hard eggs; put them to the fish-stock, set it over the fire, season it with pepper, salt, and grated nutmeg. When it boils, put in the eggs, let it boil till it is of a good thickness and like a fine cream.

Eel Soup.

Take a pound of eels, which will make a pint of good soup, or any greater quantity of eels, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of sweet herbs. Cover them close, and let them boil till half the liquor is wasted; then strain it, toast some bread, cut it small, lay the bread into your dish, and pour over the soup. If you have a stew-hole, set the dish over it for a minute, and send it to table. If you find your soup not rich enough, you may let it boil till it is as thick as you would have it.

Mussel Soup.

Wash a hundred mussels very clean, and put them into a sauce-pan till they open, then take them from the shells, beard them, and strain the liquor through a lawn sieve; beat a dozen craw-fish very fine, with as many almonds blanched in a mortar; then take a car-
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rot and a parsnip scraped, and cut in slices, fry them in butter; take the mussel liquor, with a small bunch of sweet herbs, a little parsley and horse-radish, with the craw-fish and almonds, a little pepper and salt, and half the mussels, with a quart of water, or more: let it boil till all the goodness is out of the ingredients, then strain it off to two quarts of the white fish-stock; put it into a sauce-pan, put in the rest of the mussels, a few mushrooms and truffles, a leek washed and cut small; take two French rolls, cut out the crumb, fry it brown, cut it into little pieces, and put it into the soup, let it boil together for a quarter of an hour, with the fried carrot and parsnip; at the same time take the crusts of the roll and fry them crisp. Take the other half of the mussels, a quarter of a pound of butter, a spoonful of water, shake in a little flour, set them on the fire till the butter is melted; season it with pepper and salt, then beat the yolks of three eggs, put them in, stir them all the time for fear of curdling; grate a little nutmeg. When it is thick and fine, fill the rolls, pour the soup into the tureen, and set the rolls in the middle.

Barley Soup.

To a gallon of water put half a pound of barley, a blade or two of mace, a large crust of bread, and a little lemon-peel. Let it boil till it comes to two quarts; then add half a pint of white wine, and sweeten to your palate.

Egg

Egg Soup.

Beat the yolks of two eggs in a dish, with a piece of butter as big as a hen's egg, take a tea kettle of boiling water in one hand, and a spoon in the other. Pour in about a quart, by degrees, then keep stirring it all the time till the eggs are well mixed, and the butter melted. Then pour it into a saucepan, and keep stirring it all the time till it begins to simmer. Take it off the fire, and pour it between two vessels, out of one into another, till it is quite smooth, and has got a great froth. Set it on the fire again, keep stirring it till it is quite hot, then pour it into your soup dish, and set it hot to table.

Milk Soup.

Put into two quarts of milk two sticks of cinnamon, two bay leaves, a very little basket-salt and sugar, then blanch half a pound of sweet almonds while the milk is heating; beat them up to a paste in a marble mortar, mix with them, by degrees, some milk. While they are beating, grate the peel of a lemon with the almonds and a little of the juice; then strain it through a coarse sieve, and mix it with the milk that is heating in the stew-pan, and let it boil up.

Cut some slices of French bread, and dry them before the fire; soak them a little in the milk, lay them at the bottom of the tureen, and pour in the soup.



OF



OF MADE DISHES, &c.



AS this is one of the most important parts of cookery, it may not be improper to give the young cook some general hints. It is an important point to take care that all the copper vessels be well tinned, and kept perfectly clean from any foulness or grittiness. Before you put eggs or cream into your white sauce, have all your ingredients well boiled, and the whole of a proper thickness; for neither eggs nor cream will contribute much to thicken it. After you have put them in, do not stir them with a spoon, nor set your pan on the fire, for fear it should gather at the bottom and be lumpy; but hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep the sauce from curdling; and be particularly cautious that you do not suffer it to boil. Remember to take out your collops, meat, or whatever you

you are dressing, with a fish-slice, and strain your sauce upon it, which will prevent bits of meat mixing with your sauce, and thereby have it clear and fine.

In browning dishes, be particularly cautious that no fat floats on the top of the gravy, which will be the case if you do not properly skim it. It should be of a fine brown, without any one predominant taste, which must depend on the judicious proportion in the mixture of your various articles of ingredients. If you make use of wine, or anchovy, take off its rawness by putting it in some time before your dish is ready; for nothing injures the reputation of a made-dish so much as raw wine, or fresh anchovy. Be sure to put your fried forcemeat-balls to drain on a sieve, that the fat may run from them, and never let them boil in your sauce, as that will soften them, and give them a greasy appearance. To put them in after the meat is dished up, is indisputably the best method. In almost every made-dish, you may use forcemeat-balls, morels, truffles, artichoke-bottoms, and pickled mushrooms; and in several made-dishes, a roll of forcemeat may supply the place of balls; and where it can be used with propriety, it is to be preferred.

To stew Hare.

When you have paunched and cased your hare, cut her as for eating, put her into a large sauce-pan with three pints of beef gravy, one pint of red wine, a large onion stuck with cloves, a bundle of winter favoury, a slice of horse-radish, two blades of beaten mace,

mace, one anchovy, a spoonful of walnut or mum ketchup, one of browning, half a lemon, chyan and salt to your taste; put on a close cover, set it over a gentle fire, and stew it for two hours; then take it into a soup-dish, and thicken your gravy with a lump of butter rolled in flour; boil it a little, and strain it over your hare. Garnish with lemon-peel cut like straws, and serve it up.

To jug Hare.

Cut your hare into little pieces, and lard them here and there with little slips of bacon; season them with a little pepper and salt, and pour them into an earthen jug with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs. Cover the jug close, that nothing may get in; set it in a pot of boiling water, and three hours will do it. Then turn it out into the dish, take out the onion and sweet herbs, and send it hot to table. As to the larding, you may omit it if you please.

To hash Hare.

Cut your hare into small pieces; if any of the pudding is left, rub it small in some gravy, to which put one glass of red wine, a little pepper and salt, one onion, a slice of lemon; toss it up till hot through, take out the onion and lemon.

To collar Hare.

Bone a hare, and lard it with thick pieces of bacon, seasoned with spices and salt; put a good force-meat in or not; roll it up very tight, and tie it well; braze
it

it with slices of veal, half a pint of white wine, a pint of broth; cover it over with slices of bacon. You may also put such meat and other seasoning to make a jelly of the braze after, and serve the hare cold with it, either whole or sliced.

To roast a Rabbit Hare fashion.

Take your rabbit and lard it with bacon, then roast it as you do a hare, with a stuffing in the belly. Make a gravy sauce; but if you do not lard it, have white sauce made as follows. Take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it stirring one way till it is smooth, and then put it into a boat.

Hare Cake.

Chop the flesh of a hare very fine, take some bacon in dice about half the quantity, season with pepper, a little salt and spice, one or two green onions, and a morsel of shallot; mix all together, and prepare a stew-pan just wide enough, that it may cut in slices about two inches thick; line your bottom with thin bacon, and cover with the same; pour in a ladle of broth, and a glass of red wine, some slices of carrot, onion, and herbs; let it simmer gently two or three hours, take off the cover and let it cool; the next day take it out, and trim it nice and round; pound some of the bacon it was stewed in, and when you serve it to table, spread it upon the top like sugar upon a pumb-cake, and serve it to table upon a napkin. If it is well done, it will keep a fortnight for slices.

Veal

Veal cake may be done in the same manner, only instead of red wine put white; and do not cover it so much but that every one at table may see what it is.

To dress a Hare.

When the hare is cased, cut it in two just below the ribs; cut the fore quarters into pieces, and put them into a clean stew-pan, with a blade or two of mace, an onion stuck with cloves, some whole pepper, one anchovy, and a bunch of sweet herbs; cover them with water, and let them stew gently; make a pudding and put it into the belly of the other part; lard and roast it, flour and baste it well with butter or small beer. When the stew is tender, take it out with a fork into a dish, and then strain off the liquor; put into it a glass of red wine, a spoonful of good ketchup, and a piece of butter rolled in flour; shake all together over the fire, till it is of a good thickness; take up the roasted hare, and lay it in the middle of the dish, with the stew round, the sauce poured over it, and some gravy in a boat.

Leveret Kid fashion.

Lard a large leveret, marinate it about three hours in a warm marinade, made of water, vinegar, butter, flour, pepper, and salt, chopped parsley, shallots, sliced onions, thyme, laurel, basil, lemon-peel, and cloves; then roast it, basting with some of the marinade; sift the remainder, mix it with a little cullis, and serve it in a sauce boat.

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A Scotch Rabbit.

Having toasted a piece of bread very nicely on both sides, butter it, and toast a slice of cheese about as big as the bread, on both sides, and lay it on the bread.

A Welch Rabbit.

Toast a piece of bread on both sides, then toast the cheese on one side; lay it on the toast, and with a hot iron brown the other side. You may rub it over with mustard.

An English Rabbit.

Toast the bread brown on both sides, and lay it in a plate before the fire, then pour a glass of red wine over it, and let it soak the wine up; then cut some cheese very thin, lay it pretty thick over the bread, put it in a tin oven before the fire, it will be presently toasted and browned. Serve it hot.

Browning for Made Dishes.

Beat fine four ounces of treble refined sugar, put it in a clean iron frying-pan, with one ounce of butter; set it over a clear fire, mix it very well together all the time; when it begins to be frothy, the sugar is dissolving, hold it higher over the fire, have ready a pint of red wine; when the sugar and butter is of a deep brown, pour in a little of the wine, stir it well together; then put more wine, keep stirring it the whole time, put in half an ounce of Jamaica pepper, six cloves, four shallots peeled, two or three blades of mace, three spoonfuls of mushroom ketchup, a little salt, the out rind of one lemon; boil them slowly for ten minutes, then pour it into a basin. When cold, take off the scum, very clean, and bottle it for use.

Beef A-la-Mode.

Take some of a round of beef, the veiny-piece, or small round (what is generally called the mouse buttock) cut it five or six inches thick; cut some pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt, if wanted; mix them together, dip the bacon into some vinegar, (garlick vinegar if agreeable) then into the spice; lard the beef with a larding-pin, very thick and even, put the meat into a pot just large enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of red wine, and some lemon-peel. Cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam evaporating; when it is half done, turn it, and cover it up again; do it over a stove, or a very slow fire. It will take five hours and a half before it is done. Truffles and morels may be added.

To Ragoo a Rump of Beef.

Take a large piece of the flank, which has fat at the top, cut square, or any piece that is all meat, and has fat at the top but no bones. The rump does well. Cut all nicely off the bone, (which makes fine soup); then take a large stew-pan, and with a good piece of butter fry it a little brown all over, flouring your meat well before you put it into the pan; then pour in as much gravy as will cover it, made thus:—Take about a pound of coarse beef, a little piece of veal cut small, a bundle of sweet herbs, an onion, some whole black and white

G

[pepper]

To fry Beef Steaks.

Take some steaks cut out of the middle of the rump, fry them in butter; when they are done, put a little small beer into the pan, if not bitter, the gravy which runs from the steaks, a little nutmeg, a shalot, some walnut-ketchup, and a piece of butter rolled in flour; shake it round the pan till it boils, and pour it over the steaks. Some stewed oysters may be added, or pickled mushrooms.

To stew Beef Steaks.

Lard the steaks here and there with large pieces of lard, put them in a stew-pan with chopped parsley, shalots, thyme, laurel, salt, whole pepper, a little white wine; stew slowly till done; serve either hot or cold.

To bake a Leg of Beef.

Take a large deep pan, and lay the beef at the bottom, then put in a little piece of bacon, a slice or two of carrot, some mace, cloves, black and white whole pepper, a large onion cut in slices, and a bundle of sweet herbs. Pour in water till the meat be covered, and send it to the oven covered up. When it is baked, strain it through a coarse sieve; take out all the sinews and fat, and put them into a saucepan with a few spoonfuls of the gravy, a little red wine, a small piece of butter rolled in flour, and some mustard; shake your sauce-pan often, and when the sauce is hot and thick, dish it up, and send it to table.

To

MADE DISHES OF BEEF.

To roast Ox Palates.

Having boiled your palates tender, blanch them, cut them into slices about two inches long, lard half with bacon; then have ready two or three pigeons, and two or three chicken-peepers, draw them, truss them, and fill them with forcemeat; let half of them be nicely larded, spit them on a bird spit thus: a bird, a palate, a sage-leaf, and a piece of bacon; and so on till all are spitted. Take cocks' combs and lamb-stones, parboiled and blanched, lard them with little bits of bacon, large oysters parboiled, and each one larded with one piece of bacon; put these on a skewer, with a little piece of bacon and a sage-leaf between them; tie them on a spit and roast them; then beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms cut into four and fried, and then rub the dish with shallots. Lay the birds in the middle piled upon one another, and lay the other things all separate by themselves round about in the dish. Have ready for sauce, a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, a piece of butter rolled in flour; boil all these together, and pour into the dish, with a little juice of lemon. Garnish the dish with lemon.

To make a mock Hare of a Bullock's Heart.

Wash a large bullock's heart very clean, cut off the deaf ears, and stuff it with some forcemeat, as you do

a hare; lay a caul of veal, or paper, over the top to keep in the stuffing; roast it either in a cradle spit, or a hanging one; it will take an hour and a half before a good fire; baste it with red wine. When roasted, take the wine out of the dripping-pan, skim off the fat, and add a glass more of wine. When it is hot, put in some lumps of red currant jelly, and pour it in the dish. Serve it up, and send in red currant jelly cut in slices, on a saucer.

To roast a Bullcock's Heart.

Mix bread crumbs, chopped suet, (or a bit of butter) parsley chopped, sweet marjoram, lemon-peel grated, pepper, salt, and nutmeg, with the yolk of an egg; stuff the heart, and bake or roast it. Serve it with gravy, a little red wine in it, melted butter, and currant jelly in boats. Some lard it with bacon.

To stew Neats Tongues.

Put two tongues in water just sufficient to cover them, and let them stew two hours. Then peel them, and put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together very softly over a slow fire for two hours, then take out the spice and sweet herbs, and send the dish to table. You may, just as you like, leave out the turnips and carrots, or boil them by themselves, and lay them in a dish.

To

To force Neat's Tongue and Udder.

First parboil the tongue and udder, blanch the tongue and stick it with cloves. As for the udder, you must carefully raise it, and fill it with forcemeat made with veal; first wash the inside with the yolk of an egg, then put in the forcemeat, tie the ends close, and spit them; roast them, and baste them with butter; when enough, have a good gravy in the dish, and sweet sauce in a cup. For variety you may lard the udder.

To Pot Neats' Tongue.

Take a neat's tongue, and rub it with an ounce of saltpetre and four ounces of brown sugar, let it lie two days; then boil it till it is quite tender, take off the skin and side bits, then cut the tongue in very thin slices, and beat it in a marble mortar, with one pound of clarified butter, mace, pepper and salt to your taste; beat it exceedingly fine, then put it close down into small potting-pots, and pour clarified butter over them.

To collar a Breast of Veal.

Take the finest breast of veal, bone it, and rub it over with the yolks of two eggs, and strew over it some crumbs of bread, a little grated lemon, a little pepper and salt, a handful of chopped parsley, roll it up tight, and bind it hard with twine; wrap it in a cloth, and boil it one hour and a half; then take it up to cool. When a little cold, take off the cloth, and clip off the twine carefully, lest you open the veal; cut it in five slices, and lay round them on a dish with the sweetbread broiled, cut in thin slices and laid round them, with ten

or twelve forcemeat-balls; pour over your white sauce, and garnish with barberries, or green pickles.

The white sauce must be made thus: — take a pint of good veal gravy, put to it a spoonful of lemon-pickle, half an anchovy, a tea-spoonful of mushroom powder, or a few pickled mushrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; shake it over the fire after the eggs and cream are in, but do not let it boil, it will curdle the cream. It is proper for a top dish at night, or a side dish for dinner.

To ragoo a Neck of Veal.

Cut a neck of veal into steaks, flatten them with a rolling pin, season them with salt, pepper, cloves and mace; lard them with bacon; lemon-peel and thyme; dip them in yolks of eggs, make a sheet of strong cap-paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper, and also the gridiron, and set it over a fire of charcoal, put in your meat, let it do leisurely, keep it basting and turning to keep in the gravy, and when it is enough, have ready half a pint of strong gravy, season it high, put in mushrooms and pickles, forcemeat-balls dipped in the yolks of eggs, oysters stewed and fried to lay round and at the top of your dish, and then serve it up. If for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up, with two or three spoonfuls of cream.

Leg

Leg of Veal marinated.

Provide a nice leg of white veal, and marinade it; roast it with four slices of bacon over it, covered with paste; take four or five heads of endive, cut into bits about an inch in length, blanch it a little, and stew it in a little gravy mixed with a ladle of cullis; put a minced shallot and some parsley, squeeze in the juice of a lemon, and serve it up with the sauce under it. Make use of capers, olives, or any sort of pickles for a change.

To marinate a Breast of Veal.

Cut the breast of veal in pieces, stew it in broth till about three quarters done, then marinade about an hour with two spoonfuls of vinegar, a little of its own broth, whole pepper and salt, four cloves, two cloves of garlic, sliced onions and thyme; then drain it, and fry of a good colour. Garnish with fried parsley. You may also do it with a batter, or baste it with bread crumbs and yolks of eggs, and fry it as above.

To stew a Knuckle of Veal.

Be sure you let the pot or saucepan be very clean; lay at the bottom four clean wooden skewers, wash and clean the knuckle very well, then lay it in the pot with two or three blades of mace, a little whole pepper, a sprig of thyme, a small onion, a crust of bread, and two quarts of water. Cover it down close, make it boil, then only let it simmer for two hours, and when it is enough, take it up, lay it in a dish, and strain the broth over it.

A Horrico of Veal.

Take a neck or breast of veal, (if the neck cut the bones short) and half roast it; then put it into a stew-pan just covered with brown gravy, and when it is near done, have ready a pint of boiled peas, six cucumbers pared, and two cabbage lettuces cut in quarters, stewed in brown gravy, with a few forcemeat-balls ready fried; put them to the veal, and let them just simmer, When the veal is in the dish, pour the sauce and the peas over it, and lay the lettuce and balls round it.

To roast Sweetbreads with Asparagus.

Two good sweetbreads are enough for this small dish; blanch them, and lay them in a marinade, spit them tight upon a lark-spit, and tie them to another, with a slice of bacon upon each, and covered with pepper; when almost done, take that off, and pour a drop of butter upon them, with a few crumbs of bread, and roast them of a nice colour; take two bunches of asparagus, and boil them (not quite so much as to eat with butter) dish up your sweetbreads and your grass between them; take a little cullis and gravy, with a jot of shallot and minced parsley: boil it a few minutes, squeeze in the juice of a lemon or orange, and serve it up.

Sweetbreads are very useful in many dishes; as in pies, ragouts, fricassees, &c. and to use alone, either fried, roasted, broiled, or otherwise. They must be soaked in warm water an hour or two, then scalded about an hour or two in warm water, which is commonly

monly called setting or blanching, which will make them keep longer, and are ready for any use you please to put them to.

Forced Sweetbreads.

Put three sweetbreads in boiling water five minutes, beat the yolk of an egg a little, and rub it over them with a feather; strew on bread crumbs, lemon-peel, parsley shred very fine, nutmeg, salt and pepper to your palate; set them before the fire to brown, and add to them a little veal gravy, put a little mushroom powder, caper liquor, or juice of a lemon, and browning; thicken it with flour and butter, boil it a little, and pour it into your dish, lay in your sweetbreads, and lay over them lemon peel in rings cut like straws. Garnish with pickles.

Veal Rolls.

Take ten or twelve little thin slices of veal, lay on them some forcemeat according to your fancy, roll them up, and tie them just across the middle with coarse thread; put them on a bird-spit, rub them over with yolk of eggs, flour them, and baste them with butter. Half an hour will do them. Lay them in a dish, and have ready some good gravy, with a few truffles and morels, and some mushrooms. Garnish with lemon.

Calf's Head Surprise.

Take a calf's head with the skin on, take a sharp knife, and raise off the skin with as much meat from the bones as you can possibly get, so that it may appear like a whole head when stuffed; then make a force-

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meat in the following manner:—Take half a pound of veal, a pound of beef suet, the crumb of a two-penny loaf, half a pound of fat bacon, beat them well in a mortar, with some sweet herbs and parsley shred fine, some cloves, mace, and nutmeg beat fine, salt and cayenne pepper enough to season it, the yolks of four eggs beat up, and mix all together in forcemeat; stuff the head with it, and skewer it tight at each end; then put it into a deep pot or pan, and put two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom ketchup, the same quantity of lemon-pickle, a little salt and pepper; lay a coarse paste over it to keep in the steam, and put it for two hours and a half into a sharp oven. When you take it out, lay the head in a soup dish, skim off the fat from the gravy, and strain it through a sieve into a stew-pan; thicken it with butter rolled in flour, and when it has boiled a few minutes, put in the yolks of four eggs well beaten, and mixed with half a pint of cream; have ready boiled some forcemeat balls, half an ounce of truffles and morels, but do not put them into the gravy; pour the gravy over the head, and garnish with forcemeat-balls, truffles, morels and mushrooms.

Veal Palates.

Provide about two palates, boil them half an hour, take off the skins, and cut them into pieces, as you do ox-palates; put them into a stew-pan with a glass of Champagne, a little minced green onion, parsley, pepper,

per, and salt; toss it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, stew them softly in it till very tender, dash in a small glass more of your wine, add the juice of a lemon or orange, and send it up.

Calf's Ears, Housewife fashion.

Make a sauce, with a little jelly broth, and white wine, a little butter, chopped parsley, shalots, pepper and salt; boil it to a thick consistence; when done, add the juice of half a Seville orange, and serve it upon brazed ears.

A Midcalf.

Stuff a calf's heart with forcemeat, and send it to the oven, in an earthen dish, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights, for half an hour, then chop them small, and put them in a tossing-pan, with a pint of gravy, a spoonful of ketchup, and one of lemon-pickle. Squeeze in half a lemon, season with pepper and salt, and thicken with a good piece of butter rolled in flour. When you dish it up, pour the mincemeat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin slices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the mincemeat.

To dress a Calf's Pluck.

Boil the lights and part of the liver; roast the heart stuffed with suet, sweet herbs, and a little parsley, all chopped small, a few crumbs of bread, some pepper,

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salt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg.

When the lights and liver are boiled, chop them very small, and put them in a sauce-pan, with a piece of butter rolled in flour, some pepper and salt, with a little lemon or vinegar, if agreeable; fry the other part of the liver, as before mentioned, with some little pieces of bacon, lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with some crisped parsley. For sauce—plain butter. It is a large dish, but it may easily be diminished.

Veal Cutlets.

Cut your veal into pieces about the thickness of half a crown, and as long as you please, dip them in the yolk of an egg, and strew over them crumbs of bread, a few sweet herbs, some lemon-peel, a little grated nutmeg, and fry them in fresh butter. While they are frying, make a little gravy, and when the meat is done, take it out, and lay it in a dish before the fire, then shake a little flour into the pan, and stir it round. Put in a little gravy, squeeze in a little lemon, and pour it over the veal. Make use of lemon for your garnish.

Calf's Brains with Rice.

The brains of two heads are enough for a good dish; blanch them, and take off the little bloody fibres, cut into two pieces each, and soak them in a marinade of white wine and vinegar, &c. for an hour; boil your rice in water a few minutes, strain it off, and stew it in broth till it is tender, with a little salt and a bit of mace;

mace ; dish up the brains, and pour some of the sauce to the rice ; squeeze in a lemon or orange, and pour over for serving to table.

When you procure two or three pair of eyes, they make an excellent dish, done in the manner of doing the sweetbreads.

Veal Gristles and Green Peas.

Cut the gristles of a breast of veal in pieces, scald them, if you would have them white ; stew them in broth with a few slices of lard, half a lemon peeled and sliced, whole pepper and salt, and a faggot of sweet herbs ; when done, wipe them clean, and serve the stewed peas upon them. You may also, when the meat is about a quarter done, take it out of the braze, and put it in a stew-pan with the peas, a little butter, parsley, a little winter favory, a slice of ham, and a few cabbage lettuces cut small ; add a little cullis, and flour ; reduce the sauce pretty thick, salt only a little before you serve.

Ragoo of Calf's Feet.

Boil the feet, bone and cut the meat in slices ; brown them in the frying-pan, and then put them in some good gravy, with morels, truffles, pickled mushrooms, the yolks of four eggs boiled hard, some salt, and a little butter rolled in flour. For a sick person, a calf's-foot boiled, with parsley and butter, is esteemed very good.

To hash Veal.

Cut your veal into round thick slices, of the size of half a crown, and put them into a sauce-pan with a
little

little gravy; put to it some lemon-peel cut exceedingly fine, and a tea spoonful of lemon-pickle; put it on the fire, and thicken it with butter and flour; put in your veal as soon as it boils, and just before you dish it up, put in a spoonful of cream, and lay sippets round the dish.

To mince Veal.

Cut your veal in slices, then cut in little square bits, but do not chop it; put it into a sauce-pan with two or three spoonfuls of gravy, a slice of lemon, a little pepper and salt, a good lump of butter rolled in flour, a tea spoonful of lemon-pickle, and a large spoonful of cream; keep shaking it over the fire till it boils, but do not let it boil above a minute, if you do it will make your meat eat hard; put sippets round the dish and serve it up.

Calf's Chitterlings.

Clean some of the largest of the calf's guts, cut them into lengths proper for puddings, tie one of the ends close, take some bacon and a calf's udder, cut it like dice, and the fat that comes off the chitterlings; chaldrons blanched and cut also; put them into a stew-pan, with a bay-leaf, salt, pepper, shallot cut small, some pounded mace, and Jamaica pepper, with half a pint or more of milk, and let it just simmer; then take off the pan, and thicken it with four or five yolks of eggs, and some crumbs of bread: fill the chitterlings with this mixture, which must be kept warm, and make the links like hogs'-puddings. Before they are sent to table, they must

must be boiled over a moderate fire; let them cool in their own liquor. They serve in summer, when hog's-puddings are not to be had.

To make Calf's Foot Jelly.

Boil two calf's feet in a gallon of water till it comes to a quart, then strain it, let it stand till cold, skim off all the fat clean, and take the jelly up clean. If there is any sediment at the bottom, leave it; put the jelly into a sauce-pan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them into a sauce-pan, and stir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick; pour it in again till it runs clear; then have ready a large china basin, with lemon-peel cut as thin as possible; let the jelly run into that basin, and the peels both give it a fine amber colour, and also a flavour; with a clean silver spoon fill your spoon.

Veal Collops.

Cut thin slices of fillet of veal, put them in a stew-pan, with a little oil or butter, sweet herbs chopped, pepper and salt; let them catch a little, then add a little good broth; you may add some good forcemeat balls, either fried or blanched. If for brown, make a liaison with flour and butter; let your collops stew slowly till done. If you want them white, when ready to serve, add a liaison made of eggs and cream, a few bits of good butter, and the juice of half a lemon.

Leg

Leg of Mutton a-la-mode.

Lard a leg of mutton through and through with large pieces rolled in chopped sweet herbs and fine spices; braze it on a pan of the same bigness, with slices of lard, onions, and roots; stop the steam very close. When done, add a glass of white wine, and lift the fauce to serve it.

To make Mutton Hams.

Take a hind quarter of mutton, cut it like a ham, take an ounce of salt petre, a pound of coarse sugar, a pound of common salt; mix them, and rub your ham, lay it in a hollow tray with the skin downwards, baste it every day for a fortnight, then roll it in saw-dust, and hang it in the wood smoke a fortnight; then boil it, hang it in a dry place, and cut it out in rashers. It eats better broiled than boiled.

Mutton the Turkish way.

Let the meat be cut in slices, wash it in vinegar, put it in a stew-pot, with whole pepper, rice, and two or three onions; stew these very slowly, and skim them often. When it is tender, take out the onions, and put fippets in the dish under them.

Shoulder of Mutton surprised.

Put a shoulder of mutton, having first half boiled it, into a toffing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea spoonful of mushroom-powder. Stew it an hour, or till the rice is enough, and then take up your mutton and keep it hot. Put to the rice half a pint of cream, and a piece

of butter rolled in flour. Then shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour your gravy over it. You may garnish with either pickles or barberries.

Sholder of Mutton called Hen and Chickens.

Half roast a sholder, then take it up, and cut off the blade at the first joint, and both the flaps, to make the blade quite round; score the blade round in diamonds, throw a little pepper and salt over it, and set it in a tin oven to broil; cut the flaps and the meat off the shank in thin slices, into the gravy that runs out of the mutton, and put a little good gravy to it, with two spoonfuls of walnut ketchup, one of browning, a little cayenne pepper, and one or two shalots. When your meat is tender, thicken it with flour and butter, put your meat in the dish with the gravy, and lay the blade on the top, broiled a dark brown. Garnish with green pickles and serve it up.

Oxford John.

Take a stale leg of mutton, cut it in as thin collops as you possibly can, take out all the fat sinews, season them with mace, pepper, and salt, strew among them a little shred parsley, thyme, and two or three shalots; put a good lump of butter into a stew-pan. When it is hot, put in all collops, keep stirring them with a wooden spoon till they are three parts done, then add half a pint of gravy, a little juice of lemon, thicken it with a little fine flour and butter; let them simmer four or five minutes, and they will be quite enough. If you
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let them boil, or have them ready before you want them they will grow hard. Serve them up hot, with fried bread cut in dice, over and round them.

Mutton Chops in Disguise.

Take as many mutton chops as you want, rub them with pepper, salt, nutmeg, and a little parsley; roll each chop in half a sheet of white paper, well buttered on the inside, rolled on each and close. Have some hog's lard, or beef dripping, boiling in stew-pan; put in the steaks, fry them of a fine brown, lay them in your dish, and garnish with fried parsley; throw some all over, have a little good gravy in a cup, but take care you do not break the paper, nor have any fat in the dish, but let them be well drained.

Sheep's Tongues Royal Fashion.

Boil as the former; then lard them quite through; marinade them an hour in a little pepper and salt, chopped parsley, shalots and mushrooms; put a few slices of lard under and over, add a little gravy, a glass of white wine, with all the seasonings. When done, take out the slices of lard, skim the sauce, add a little cullis, or butter rolled in flour, the juice of half a lemon, and serve it upon the tongues.

Sheep's Trotters fried in Paste.

The trotters being first braized, or stewed, bone them without cutting them; roll them in good forcemeat, then dip them in thick batter, made of flour, white wine, one egg, a little oil, pepper and salt; fry them of a good colour, and garnish with fried parsley.

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A Lamb's Head.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross and cross with a knife, grate some nutmeg over it, and lay it in a dish before a good fire; then grate some crumbs of bread, some sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter, then throw a little flour over it, and, just as it is done do the same; baste it and dredge it. Take half the liver, the lights, the heart, and tongue, chop them very small, with six or eight spoonfuls of gravy, or water; first make some flour over the meat, and stir it together, then put in the gravy or water, a good piece of butter rolled in flour, pepper and salt, and what runs from the head in the dish; simmer all together a few minutes, and add half a spoonful of vinegar; pour it into your dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with some slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

To force a Leg of Lamb.

Carefully take out all the meat with a sharp knife, and leave the skin whole, and the fat on it. Make the lean you cut out into a force-meat thus:—To two pounds of meat add two pounds of beef suet chopped fine, and beat it in a marble mortar very fine; take away all the skin of the meat and suet, and then mix it with four spoonfuls of grated bread, eight or ten
cloves,

cloves, five or six large blades of mace dried and beaten fine, half a large nutmeg grated, a little pepper and salt, lemon-peel cut fine, a very little thyme, some parsley, and four eggs. Mix all together, put it into the skin again just as it was, in the same shape; sew it up, roast it, and baste it with butter. Cut the loin into steaks, and fry it nicely; lay the leg on the dish, and the loin round it, with stewed cauliflowers all round upon the loin; pour a pint of good gravy into the dish, and send it to table. If you do not like the cauliflower it may be omitted.

Lambs' Sweetbreads.

Blanch your sweetbreads, and put into cold water awhile, put them into a stew pan with a ladle of broth, pepper, salt, a small bunch of green onions and parsley, and a blade of mace, stir in a bit of butter with flour, and stew all half an hour. Make ready a liaison of two or three eggs and cream, with a little minced parsley and nutmeg; put in tops of asparagus, that you are to have ready boiled, pour in your liaison, and take care it does not curdle; add some juice of lemon or orange and send it to table. You may use of peas, young gooseberries, or kidney beans for this, and all make a pretty dish.

Lamb's Bits.

Skin the stones and split them, lay them on a dry cloth with the sweetbreads and liver, dredge them well with flour, and fry them with boiling lard or butter a light brown, then lay them on a sieve to drain; fry a
good

good quantity of parsley, lay your bits on the dish, and the parsley in lumps over it. Pour melted butter round them.

Grass Lamb Steaks.

Pepper, salt and fry them. When enough, lay them in a dish, pour out the butter, shake a little flour into the pan, pour in a little beef broth, a little ketchup and walnut pickle; boil this up, stirring it; put in the steaks, and give them a shake round.

To barbecue a Pig.

Dress a pig of ten weeks old as if it were to be roasted; make a forcemeat of two anchovies, six sage leaves, and the liver of the pig, all chopped very small; then put them into a marble mortar, with the crumb of half a penny-loaf, four ounces of butter, half a tea spoonful of cayenne pepper, and half a pint of red wine; beat them all together to a paste, put it in your pig's belly, and sew it up, lay your pig down at a good distance before a large brisk fire, singe it well, put in your dripping-pan three bottles of red wine, baste it with the wine all the time it is roasting. When it is half roasted, put under your pig two penny loaves; if you have not wine enough, put in more. When your pig is near enough, take the loaves and sauce out of your dripping-pan, put to the sauce one anchovy chopped small, a bundle of sweet herbs, and half a lemon. Boil it a few minutes, then draw your pig, put a small lemon or apple in the pig's mouth, and a leaf on each side; strain your sauce, and pour it on them boiling hot; lay barberries and slices of lemon round it, and send it up whole to table.

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It is a grand bottom dish. It will take four hours roasting.

Collared Pig.

Kill a fine young roasting pig, dress off the hair and draw it, wash it clean, rip it open from one end to the other, and take out all the bones; rub it all over with pepper and salt, a little cloves and mace beaten fine, fix sage leaves and sweet herbs chopped small; roll up your pig tight, and bind it with a fillet; fill the pot you boil it in with soft water, a bunch of sweet herbs, some pepper-corns, some cloves and mace, a handful of salt, and a pint of vinegar; when the liquor boils, put in your pig, boil it till it is tender, take it up, and when it is almost cold, bind it over again, put it into an earthen pan, and pour the liquor your pig was boiled in over it, and always keep it covered. When you want it take it out of the pan, untie the fillet as far as you want to cut it, then cut it in slices, and lay it in your dish. Garnish with parsley.

To dress a Pig like a fat Lamb.

Take a fat pig, cut off its head, slit and truss it up like a lamb. When it is slit through the middle and skinned, parboil it a little, then throw some parsley over it, roast it and dredge it. Let your sauce be half a pound of butter, and a pint of cream, stirring it all together till it is smooth, then pour it over and send it to table.

To dress Pig's Petticoes.

Boil the heart, liver, and lights, a few minutes, (let the feet do till tender) shred them, take a little of the liquor

liquor they were boiled in, some pepper, salt, and nutmeg, a little grated lemon-peel; stir in the mince with a bit of butter and flour, and give it a boil up. Serve it with the feet split, laid on the top, and toasted sippets.

To stuff a Chine of Pork.

Take a chine of pork that has hung four or five days, make four holes in the lean, and stuff it with a little of the fat leaf, chopped very small, some parsley, thyme, a little sage and shallot cut very fine, seasoned with pepper, salt, and nutmeg. It must be stuffed pretty thick. Have some good gravy in the dish. For sauce, apple-sauce and potatoes.

A Hog's Head like Brawn.

Wash it well, boil it till the bones will come out; when cold, put the inside of the cheeks together, with salt between; put the ears round the sides, put the cheeks into a cloth, press them into a sieve, or any thing round, put on a weight for two days; have ready a pickle of salt and water, with about a pint of malt boiled together; when cold put in the head.

Mock Brawn.

Take two pair of neat's-feet, boil them very tender, and pick the flesh entirely from the bones; take the belly-piece of pork, boil it till it is near enough, then bone it, and roll the meat of the feet up in the pork very tight, then take a strong cloth, with some coarse tape, and roll it round very tight; tie it up in a cloth, boil it till it is so tender that a straw may run through it; let it be hung up in a cloth till it is quite cold, after

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which put it into some fousing liquor, and keep it for use.

To stew Giblets.

Scald and clean them well, cut off the bill, divide the head, skin the feet, stew them with water, (enough for sauce) a sprig of thyme, some whole black pepper, an onion; let them do till very tender, strain the sauce, add a little ketchup and flour, if the sauce is not thick enough. Lay sippets toasted round the dish.

Turkey in a hurry.

Truss a turkey with the legs inward, and flatten it as much as you can; put in a stew pan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlic; give it a few turns on the fire, and add the juice of half a lemon to keep it white; then put it in another stew-pan, with slices of veal, one slice of ham, the melted lard, and every thing as used before, adding whole pepper and salt; cover it over with slices of lard, and soak it about half an hour, on a slow fire; then add a glass of white wine, and a little broth, and finish the brazing; skim and sift the sauce, add a little cullis to make it a liaison, reduce it to a good consistence, and serve upon the turkey.

To lash Turkey.

Take off the legs, cut the thighs in two pieces, cut off the pinions and breast in pretty large pieces, take off the skin, or it will give the gravy a greasy taste; put it into a stew pan, with a pint of gravy, a tea-spoonful of lemon-pickle, a slice off the end of a lemon, and a little

little beaten mace; boil your turkey six or seven minutes, (if you boil it any longer it will make it hard) then put it on your dish; thicken your gravy with flour and butter; mix the yolks of two eggs with a spoonful of thick cream, put in your gravy, shake it over the fire till it is quite hot, but do not let it boil; strain it and pour it over your turkey. Lay fippets round, serve it up, and garnish with lemon or parsley.

Fowls stuffed.

Make a forcemeat with half a pound of beef suet, as much crumb of bread grated fine, the meat of a fowl cut very small, beat these in a mortar, and a pound of veal with them, some truffles, morels, and mushrooms, cut small, a few sweet herbs and parsley shred fine, some grated nutmeg, pepper, salt, and grated lemon-peel; bone the fowls, fill them with forcemeat, and roast them. For sauce—good gravy, with truffles and morels. The fowls may be larded.

To bask Fowls.

Cut your fowls to pieces, and put it into some gravy, with a little cream, ketchup, or mushroom powder, grated lemon-peel, and nutmeg, a few oysters and their liquor, a piece of butter mixed with flour; keep it stirring till the butter is melted, lay fippets round the dish.

To stew a Fowl.

Truss a fowl for boiling; put it in a stew-pan with a piece of butter, chopped parsley, shalots and mushrooms; soak it on a slow fire about a quarter of an

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hour

hour, turning it often ; then put it in another stew-pan first garnished with slices of veal and ham, and all the first seasoning ; cover with slices of bacon ; soak it for a quarter of an hour longer, then add a little whole pepper and salt, a little broth and white wine ; finish it on a slow fire, then skim and strain the braze. When ready, add the squeeze of a lemon, and serve upon the fowl, being well wiped from fat.

To make artificial Chickens or Pigeons.

Make a rich forcemeat with veal, lamb, or chickens, seasoned with pepper, salt, parsley, a shallot, a piece of fat bacon, a little butter, and the yolk of an egg ; work it up in the shape of pigeons or chickens, putting the foot of the bird you intend it for in the middle, so as just to appear at the bottom ; roll the forcemeat very well in the yolk of an egg, then in the crumbs of bread, send them to the oven, and bake it a light brown ; do not let them touch each other ; put them on tin plates well buttered, as you send them to the oven. You may send them to table dry, or gravy in the dish, just as you like.

Chickens Feet with Forcemeat.

When you make a fricasee, or any such thing, preserve the feet to make a dish of this sort ; strip off the stockings by scalding, tie them up in a bundle, and stew them in a braze ; boil them very tender, with a little seasoning, dry them in a cloth, and prepare such a forcemeat as you think proper, fill up the claws with it, dip them into some beaten eggs, and crumb them well ;
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do it a second time, press it well on, fry them in plenty of lard, and serve them up without any sauce in the dish, with a heap of fried parsley under them.

Fowls or chickens feet make a pretty second dish, done many different ways, either in a little brown sauce, with asparagus-tops, peas, artichoke-bottoms, &c. or in a fricasee, or white sauce of any kind.

Macedonian Ducks.

Cut four artichoke bottoms each into pieces, and put them into boiling water, with about a pint of garden beans, first scalded and husked; boil these together till almost done, then drain them, and put the whole into the stew-pan, with a good piece of butter, chopped mushrooms, a little winter favoury, parsley, and shallots, all finely chopped; add a little flour, two spoonfuls of veal gravy, and a glass of white wine; let it simmer slowly till all is done; reduce the sauce to a proper consistence, and when ready to serve, add a little cullis, a lemon-squeeze, salt and pepper. Serve this ragoo under two ducks, cut into quarters, and brazed in a well seasoned braze, with slices of veal and lard, as usual.

To stew Ducks.

Lard three young ducks down each side the breast, dust them with flour, and set them before the fire to brown; then put them in a stew-pan, with a quart of water, a pint of red wine, one spoonful of walnut ketchup, the same of browning, an anchovy, half a lemon, a clove of garlic, a bundle of sweet herbs, cayenne pepper to your taste; let them stew slowly for half an hour

or till they are tender; lay them on a dish and keep them hot, skim off the fat, strain the gravy through a hair sieve, add to it a few morels and truffles, boil it quick till reduced to a little more than half a pint, pour it over your ducks, and serve it up. It is proper for a side-dish for dinner, or bottom for supper.

A paption of Pigeons.

Take a savory forcemeat, rolled out like a paste, put it in a butter-dish, lay a layer of very thin bacon, squab pigeons, sliced sweetbread, asparagus tops, mushrooms, cocks'-combs, a palate boiled tender and cut in pieces, and the yolks of hard eggs. Make another forcemeat, and lay over like a pie; bake it, and when enough turn it into a dish, and pour gravy round it.

Boiled Pigeons and Bacon.

Take six young pigeons, wash them clean, turn their legs under their wings, boil them in milk and water by themselves, twenty minutes; have ready boiled a square piece of bacon, take off the skin and brown it, put the bacon in the middle of your dish, and lay the pigeons round it, with lumps of stewed spinach; pour plain melted butter over them, and send parsley and butter in a boat.

Pigeons in a Hole.

Pick, draw, and wash, four young pigeons, stick their legs in their bellies as you do boiled pigeons, season them with pepper, salt, and beaten mace. Put into the belly of every pigeon a lump of butter the size of a walnut. Lay your pigeons in a pie dish, pour over them

them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk. Bake it in a moderate oven, and serve to table in the same dish.

To stew Partridges.

Truss your partridges as for roasting, stuff the craws, and lard them down each side of the breast, then roll a lump of butter in pepper, salt, beaten mace, and put it into the bellies. Sew up the vents, dredge them well, and fry them a light brown. Then put them into a stew-pan with a quart of good gravy, a spoonful of Madeira wine, the same of mushroom ketchup, a teaspoonful of lemon-pickle, and half the quantity of mushroom powder, one anchovy, half a lemon, a sprig of sweet marjoram. Cover the pan close, and stew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges, and lay round them artichoke bottoms, boiled and cut in quarters, and the yolks of four hard eggs if agreeable.

To bash a Partridge or Woodcock.

Cut it up as for eating, work the entrails very fine with the back of a spoon, mix it with a spoonful of red wine, the same of water, half a spoonful of allegar; cut an onion in slices, and pull it into rings; roll a little butter in flour, put them all in your tossing-pan, and shake it over the fire till it boils, then put in your bird, and when it is thoroughly hot, lay it in your dish, with fippets round it; strain the sauce over the partridge, and lay the onions in rings. It is a pretty corner dish for dinner or supper.

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To

To stew a Pheasant.

Take a pheasant and stew it in veal gravy; take artichoke bottoms parboiled, some chefnuts roasted and blanched. When your pheasant is enough, (but it must stew till there is just enough for sauce, then skim it) put in the chefnuts and artichoke bottoms, a little beaten mace, pepper and salt enough to season it, and a glass of white wine. If you do not think it thick enough, thicken it with a little piece of butter rolled in flour. Squeeze in a little lemon, pour the sauce over the pheasant, and have some force-meat balls fried and put into the dish.

N. B. A good fowl will do full as well, trussed with the head on like a pheasant. You may fry sausages instead of force-meat balls.

The general method of dressing Plovers.

Green plovers roast like a woodcock, without drawing; and the trail to run upon a toast;—with good gravy for sauce. Grey plovers should be stewed:—Make a forcemeat with the yolks of two hard eggs bruised, some marrow cut fine, artichoke bottoms cut small, and sweet herbs, seasoned with pepper, salt, and nutmeg. Stuff the birds, then put them into a saucepan with some good gravy (just enough to cover them) a glass of white wine, and a blade of mace. Cover them close, and let them stew very softly till they are tender. Then take up the plovers, lay them in a dish, keep them hot, put a piece of butter rolled in flour to thicken the sauce; let it boil till smooth, squeeze into it a little lemon, skim it clean, and pour it over them.

OF



OF TURTLES AND MOCK TURTLES.

To dress a Turtle the West Indian way.

TAKE the turtle out of the water the night before you dress it, and lay it on its back. In the morning cut its head off, and hang it up by its hind fins for it to bleed till the blood is all out; then cut the callapee, which is the belly, round, and raise it up; cut as much meat to it as you can; throw it into spring water with a little salt, cut the fins off, and scald them with the head; take off all the scales, cut all the white meat out, and throw it into spring water and salt; the guts and lungs must be cut out. Wash the lungs very clean from the blood, then take the guts and maw and slit them open, wash them very clean, and put them on to boil in a large pot of water, and boil them till they are tender. Then take off the inside skin, and cut them in pieces of two or three inches long. Have ready a good veal broth, made as follows:

follows: — Take one large, or two small knuckles of veal, and put them on in three gallons of water; let it boil, skim it well, season with turnips, onions, carrots, celery, and a good large bundle of sweet herbs; boil it till it is half wasted, then strain it off. Take the fins and put them in a stew-pan, cover them with veal broth, season with an onion chopped fine, all sorts of sweet herbs chopped very fine, half an ounce of cloves and mace, half a nutmeg beat very fine; stew it very gently till tender; then take the fins out, and put in a pint of Madeira wine, and stew it for fifteen minutes. Beat up the whites of six eggs with the juice of two lemons, put the liquor in and boil it up, run it through a flannel bag, make it very hot, wash the fins very clean, and put them in. Take a piece of butter and put at the bottom of a stew-pan, put your white meat in, and sweat it gently till it is almost tender. Take the lungs and heart, and cover them with veal broth, with an onion, herbs, and spice; as for the fins stew them till tender; take out the lungs, strain the liquor off, thicken it, and put in a bottle of Madeira wine, season with cayenne pepper and salt pretty high; put in the lungs and white meat, stew them up gently for fifteen minutes; have some forcemeat balls, made out of the white part instead of veal, as for Scotch collops. If any eggs, scald them; if not, take twelve hard yolks of eggs, made into egg balls. Have your callipash, or deep shell, done round the edges with paste,

paste, season it in the inside with cayenne pepper and salt, and a little Madeira wine; bake it half an hour, then put in the lungs and white meat, forcemeat, and eggs over, and bake it half an hour. Take the bones and three quarts of veal broth, seasoned with an onion, a bundle of sweet herbs, two blades of mace; stew it an hour, strain it through a sieve, thicken it with butter and flour, put in half a pint of Madeira wine, stew it half an hour; season with cayenne pepper and salt to your liking. This is the soup. Take the callapee, run your knife between the meat and shell, and fill it full of forcemeat; season it all over with sweet herbs chopped fine, a shalot chopped, cayenne pepper and salt, and a little Madeira wine; put a paste round the edge, and bake it an hour and a half. Take the guts and maw, put them in a stew-pan, with a little broth, a bundle of sweet herbs, two blades of mace beat fine; thicken with a little butter rolled in flour, stew them gently for half an hour, season with cayenne pepper and salt, beat up the yolks of two eggs in half a pint of cream, put it in, and keep stirring it one way till it boils up, then dish them up as follows:

CALLAPEE.

FRIGASEE.

SOUP.

FINS.

CALLAPASH.

The fins eat fine, when cold, put in the liquor.

To dress a Mock Turtle.

Take the largest calf's head you can get, with the skin on, put it in scalding water till you find the hair will come off, clean it well, wash it in warm water, and boil it three quarters of an hour. Then take it out of the water, and slit it down the face, cut off all the meat along with the skin as clean from the bone as you can, and be careful you do not break the ears off. Lay it on a flat dish, stuff the ears with forcemeat, and tie them round with cloths. Take the eyes out, and pick all the rest of the meat clean from the bone, put it in a tossing-pan, with the nicest and fattest part of another calf's head, without the skin on, boiled as long as the above, and three quarts of veal gravy. Lay the skin in the pan on the meat, with the flesh side up; cover the pan close, and let it stew over a moderate fire one hour; then put in three sweetbreads fried a little brown, one ounce of morels, one ounce of truffles, five artichoke bottoms boiled, one anchovy boned and chopped small, a spoonful of cayenne pepper, a little salt, half a lemon, three pints of Madeira wine, two meat spoonfuls of mushroom ketchup, one of lemon-pickle, and half a pint of mushrooms. Let them stew slowly half an hour longer, and thicken it with flour and butter. Have ready the yolks of four eggs boiled hard, and the brains of both heads boiled: cut the brains the size of nutmegs, and make a rich forcemeat, spread it on the caul of a leg of veal, roll it up, and boil it in a cloth one hour. When boiled, cut it in three parts, the middle

dle the largest; then take up the meat into the dish, and lay the head over it with the skin side up, and put the largest piece of forcemeat between the ears, and make the top of the ears to meet round it, (this is called the crown of the turtle) lay the other slices of the forcemeat opposite to each other at the narrow end, and lay a few of the truffles, morels, brains, mushrooms, eggs, and artichoke bottoms upon the face, and round it; strain the gravy boiling hot upon it. Be as quick in dishing it up as possible, for it soon grows cold.

Mock Turtle from Calf's Feet.

Provide two calves feet and one chicken; cut them into pieces of a proper size for a fricasee; make the seasoning with three large onions, a large handful of parsley, and a few sweet herbs; chop them altogether, then season the meat. Let the feet stew two hours and a half in three quarts of water; then put in the chicken; let it stew half an hour. Then take the juice of two lemons, a tea-cupfull of Madeira wine, some cayenne pepper; put that in last. Let it stew all together half an hour, and serve it up in a soup dish.

Forcemeat balls of veal may be laid on the top, and hard eggs.



ELEGANT

ELEGANT SMALL SAVOURY DISHES OF
VEGETABLES, FRUITS, &c.

To fry Artichoke Bottoms.

HAVING blanched them in water, flour and fry them in fresh butter. Lay them in a dish, and and pour melted butter over them. Or you may put a little red wine into the butter, and season with nutmeg, pepper, and salt.

To fry Celery.

When boiled, dip it in batter, fry it of a light brown in hog's-lard, put it on on a plate, and pour melted butter over it.

To stew Mushrooms.

First put your mushrooms in salt and water, then wipe them with a flannel, and put them again in salt and water; then throw them into a sauce-pan by themselves, and let them boil up as quick as possible; then put in a little cayenne pepper, and mace: let them stew in this a quarter of an hour, then add a tea-cup full of cream, with a little flour and butter the size of a walnut. Serve them up as soon as done.

Stewed

Stewed Peas and Lettuce.

Take a quart of green peas and two large cabbage lettuces, cut small across, and washed very clean; put them in a stew pan with a quart of gravy, and stew them till tender; put in some butter rolled in flour; season with pepper and salt. When of a proper thickness dish them up.

N. B. Some like them thickened with the yolks of four eggs; others prefer an onion chopped very fine, and stewed with them, with two or three rashers of lean ham.

To ragoo Asparagus.

Scrape and clean one hundred grasse, and throw them into cold water; then cut as far as they are good and green, and take two heads of endive, clean picked and washed, and cut very small; a young lettuce clean washed and cut small, and a large onion peeled and cut small. Put a quarter of a pound of butter into a stew-pan, and when it is melted, throw in the above ingredients. Toss them about, and fry them ten minutes; then season them with a little pepper and salt, shake in a little flour, toss them about, and pour in half a pint of gravy. Let them stew till the sauce is very thick and good, and then pour all into the dish. Garnish with a few of the little tops of the grasse.

To ragoo Cauliflowers.

Take a large cauliflower, or two small ones, pick as if you intended them for pickling; stew them till they are enough in a rich brown cullis, seasoned with pepper and

and salt; put them in a dish, and pour the cullis over them. Boil some sprigs of the cauliflower very white, and lay round them.

To broil Potatoes.

Boil them, then peel them, cut them in two, and broil them till they are brown on both sides; then lay them in the plate or dish, and pour melted butter over them.

To fry Potatoes.

Cut your potatoes into thin slices as large as a crown piece, fry them brown, lay them in a plate or dish, pour melted butter, sack and sugar over them. These make a pretty corner plate.

To mash Potatoes.

Boil them, peel them, and put them into a saucepan; mash them well, and put a pint of milk to two pounds of potatoes; add a little salt, stir them well together, and take care that they do not stick to the bottom; then take a quarter of a pound of butter, stir it in, and serve it up.

To scollop Potatoes.

Having first boiled your potatoes, beat them fine in a bowl with good cream and a lump of butter and salt; put them into scollop shells, make them smooth on the top, score them with a knife, lay thin slices of butter on the top of them, put them in a dutch oven to brown, before the fire. Three shells is sufficient for a dish.

Egg

Eggs and Broccoli.

Boil your broccoli tender, observing to save a large bunch for the middle, and six or eight little thick sprigs to stick round. Toast a bit of bread as large as you would have it for your dish or butter-plate. Butter some eggs thus:—take six eggs, or as many as you have occasion for, beat them well, put them into a sauce-pan with a good piece of butter, a little salt; keep beating them with a spoon till they are thick enough, then pour them on the toast. Set the largest bunch of broccoli in the middle, and the other little pieces round and about, and garnish the dish with little sprigs of broccoli. This is a pretty side dish, or a corner plate.

To broil Eggs.

Cut a toast round a quartern loaf, brown it, lay it in your dish, butter it, and very carefully break six or eight eggs on the toast. Take a red hot shovel and hold it over them. When they are done, squeeze a Seville orange over them, grate a little nutmeg over it, and serve it up for a side plate. Or you may poach your eggs, and lay them on a toast; or toast your bread crisp, and pour a little boiling water over it. Season it with a little salt, and then lay your poached eggs on it.

Spinach and Eggs.

Pick and wash your spinach very clean in several waters, put it into a saucepan with a little salt; cover it close, and shake the pan often. When it is just tender, and whilst it is green, throw it into a sieve to drain; lay it in your dish. Have ready a stew-pan of water boiling,

boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs; have an egg slice ready to take them out with, lay them on the spinach, and garnish the dish with orange cut into quarters, and melted butter in a cup.

Eggs with Sausages.

Fry some sausages, and then a slice of bread; lay the sausages on the bread, with a poached egg between each link. If the toast is too strong fried, butter it a little.

The common way of dressing eggs is to poach them, and serve them on a buttered toast, or on stewed spinach or sorrel.

To poach Eggs with Toasts.

Pour your water in a flat bottomed pan, with a little salt. When it boils, break your eggs carefully in, and let them boil two minutes; then take them up with an egg spoon, and lay them on buttered toasts.

To bake Pears.

Pare them, cut them in halves, and core them; then put them into an earthen pan with a few cloves, a little water and red wine, and about half a pound of sugar to six pears; bake them in an oven moderately hot, then set them over a slow fire; let them stew gently; cut in a lemon-peel in small shreds. If the syrup is not rich enough, add more sugar.

To stew Pears in a sauce-pan.

Put them into a sauce-pan with the ingredients mentioned in the preceding article, cover them, and do them over a slow fire. When they are enough, take them off; add a pennyworth of cochineal bruised very fine.

OF PICKLING.

PRELIMINARY OBSERVATIONS ON PICKLING.

THE general knowledge of pickling is very essential in a family, but it is to be lamented, that the health of individuals is often endangered, merely to gratify the eye. Things known to be pernicious, are frequently made use of, in order to procure a bright colour to the article meant to be pickled. It is indeed a common practice to make use of brass utensils, that the verdigrise extracted from it may give an additional tint to all the pickles intended to be green; not considering they are communicating an absolute poison to that which they are preparing for their food.

Such inconsiderate proceedings, it is hoped, will hereafter be avoided, especially as there is no necessity for having recourse to such pernicious means, when these articles will become equally green, by keeping them

them of a proper heat upon the hearth, without the help of brass or verdigrise of any kind. It is therefore highly proper to be very particular in keeping the pickles from such things, and to follow strictly the directions of your receipts, given with respect to all kinds of pickles, which are greened only by pouring your vinegar hot upon them, and it will keep them a long time.

Stone jars are the most proper for all sorts of pickles, for though they are expensive in the first purchase, yet they will, in the end, be found much cheaper than earthen vessels, through which, it has been found by experience, salt and vinegar will penetrate, especially when put in hot.

Be careful never to put your fingers in to take the pickles out, as it will spoil them; but always make use of a spoon on those occasions.

To pickle Cucumbers.

Let your cucumbers be as free from spots as possible, and take the smallest you can get. Put them into strong salt and water for nine or ten days, or they will become yellow; and stir them at least twice a day or they will grow soft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and set them upon the hearth to keep warm. When the water is almost cold, make it boiling hot again, and pour it upon them. Proceed in this manner, till you perceive they

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are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When they are greened, put them in an hair sieve to drain, and then make the following pickle for them:— To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper, and a handful of salt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale, ale-vinegar, or distilled vinegar; and you may add three or four cloves of garlic or shalots.

To pickle Cucumbers in slices.

Take some large cucumbers before they are too ripe, slice them of the thickness of crown pieces in a pewter dish; to every twelve cucumbers slice two large onions thin, and so on till you have filled the dish, with a handful of salt between every row; then cover them with another pewter dish, and let them stand twenty-four hours; then put them into a cullender, and let them drain well. Put them in a jar, cover them over with wine vinegar, and let them stand four hours; pour the vinegar from them into a copper sauce-pan, and boil it with a little salt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour the boiling vinegar on. Cover them
close

close, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle Mangoes.

Cucumbers used for this purpose must be of the largest sort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the side and take out the seeds with an apple scraper or tea-spoon. Then put them into very strong salt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine leaves both over and under them. Beat a little roach allum very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair sieve, and when they are cold, put to them a little horse-radish, then mustard-seed, two or three heads of garlic, a few pepper-corns, a few green cucumbers sliced in small pieces, then horse-radish, and the same as before mentioned, till you have filled them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Have ready the following pickle:—To every gallon of allegar, put an ounce of mace, the same of cloves, two ounces of sliced ginger, Jamaica pepper and black pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices. Boil them five minutes in the allegar, then

then pour it upon your pickles, tie them down, and keep them for use.

To pickle Onions.

Take some small onions, peel them, and put them into salt and water; shift them once a day for three days, then set them over the fire in milk and water till ready to boil; dry them, pour over them the following pickle, when boiled and cold:—Double distilled vinegar, salt, mace, and one or two bay-leaves; they will not look white with any other vinegar.

To pickle Walnuts black.

Your walnuts should be gathered when the sun is hot upon them, and always before the shell is hard, which may be easily known by running a pin into them; then put them into a strong salt and water for nine days; stir them twice a day, and change the salt and water every three days; then put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone jars, and pour boiling allegar over them; cover them up, and let them stand till they are cold, then boil the allegar three times more, and let it stand till it is cold between every time; tie them down with paper and a bladder over them, and let them stand two months; then take them out of the allegar, and make a pickle for them. To every two quarts of allegar, put half an ounce of mace, half an ounce of cloves, one ounce of black pepper, the same of Jamaica pepper, ginger, long pepper, and two ounces of common salt; boil it ten minutes, pour it hot upon your walnuts, tie them down with a bladder and paper over it.

To pickle Walnuts green.

Take the largest double or French walnuts, before the shells are hard, pare them very thin, and put them into a tub of spring water as they are pared; put to them, if there are two or three hundred nuts, a pound of bay-salt; leave them in the water twenty-four hours, then put them into a stone jar, a layer of vine-leaves, and a layer of walnuts; fill it up with cold vinegar, and when they have stood all night, pour the vinegar from them into a copper, with a good quantity of bay salt; set it upon the fire, and let it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them stand a week; then pour that pickle from them, rub the nuts clean with a piece of flannel, and put them again into the jar, with vine leaves, as before mentioned; boil fresh vinegar; to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of cloves, a nutmeg sliced, a quarter of an ounce of mace, and the same quantity of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a wollen cloth; let it stand four or five days, and repeat the same four or five times. When the vinegar is cold, put in half a pint of mustard-seed, a stick of horse-radish sliced; tie them down with a bladder, and then with leather; they will be fit to eat in three weeks. If they are intended to be kept, the vinegar must not be boiled, but then they will not be ready under six months.

To pickle French Beans.

Pour a boiling hot wine over your French beans, and cover them close; the next day drain them and dry them; then pour over them a boiling hot pickle of white wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this for two or three days, or till the French beans look green.

Red Cabbage.

Slice your cabbage cros ways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours; then put it into a cullender to drain, and lay it in your jar. Take white wine vinegar enough to cover it, a little cloves, mace, and allspice. Put them in whole, with a little cochineal bruised fine. Then boil it up, and pour it either hot or cold on your cabbage. Cover it close with a cloth till it is cold, if you pour on the pickle hot, and then tie it up close, as you do other pickles.

Mushrooms.

Take the smallest mushrooms you can get, put them into spring water, then rub them with a piece of new flannel dipped in salt, and put them into cold spring water as you do them, to keep their colour; then put them into a sauce-pan, throw a handful of salt over them, cover them close, and set them over the fire four or five minutes, or till you see they are thoroughly hot, and the liquor is drawn out of them; then lay them

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between

between two clean cloths till they are cold, then put them into glass bottles, and fill them up with distilled vinegar; put a blade or two of mace, and a tea-spoonful of good oil to every bottle; cork them up close, and set them in a cool place.

If you have not any distilled vinegar, you may use white wine vinegar, or even allegar, but it must be boiled with a little mace, salt, and a few slices of ginger; it must be cold before you pour it on your mushrooms. If your vinegar, or allegar, is too sharp, it will make your mushrooms soft; neither will they keep so long, or appear so white.

Cauliflower.

Take the largest and closest you can get; pull them into sprigs, put them in an earthen dish, and sprinkle fat over them. Let them stand twenty-four hours to draw out all the water, then put them in a jar, and pour salt and water boiling over them; cover them close, and let them stand till the next day; then take them out, and lay them on a coarse cloth to drain; put them into glass jars, put in a nutmeg sliced, and two or three blades of mace in each jar. Cover them with distilled vinegar, and tie them down with a bladder, and over that a leather. They will be fit for use in a month.

Capers.

These are the only flower-buds of a small shrub preserved in pickle. The tree which bears capers is called the caper-shrub, or bush. It is common in the western part of Europe. We have them in some gardens, but

Toulon

Toulon is the principal place for capers. We have some from Lyons, but they are flatter and less firm; and some come from Majorca, but they are salt and disagreeable. The finest flavored are from Toulon. They gather the buds from the blossoms, before they are open, then spread them upon the floor in a room where no sun enters, and there let them lie till they begin to wither; they then throw them into a tub of sharp vinegar, and, after three days they add a quantity of bay salt. When this is dissolved, they are fit for packing for sale, and are sent to all parts of Europe.

The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured; those which are soft, flabby, and half open, are of little value.

Samphire.

Take the samphire that is green, put it into a clean pan, and throw over it two or three handfuls of salt, then cover it with spring water. Let it lie twenty four hours, then put it into a clean sauce-pan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a slow fire. Let it stand till it is just green and crisp, and then take it off at that moment; for if it should remain till it is soft it will be spoiled. Put it in your pickling pot, and cover it close. As soon as it is cold, tie it down with a bladder and leather, and keep it for use. Or you may keep it all the year in a very strong brine of salt and water, and throw it into vinegar just before you use it.

Beet Roots.

Beet-roots, which are a pretty garnish for made dishes, are thus pickled;—Boil them tender, peel them, and, if agreeable, cut them into shapes; pour over them a hot pickle of white wine vinegar, a little pepper, ginger, and horse-radish sliced.

Barberries.

Let your barberries be gathered before they are too ripe; take care to pick out the leaves and dead stalks, and then put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder.

N. B. When you see a scum over your barberries, put them into fresh salt and water; they require no vinegar, their own sharpness being sufficient to keep them.

Codlings.

Gather your codlings when they are about the size of a large French walnut, put a quantity of vine-leaves in the bottom of a brass-pan, and put in your codlings; cover them well with vine-leaves, and set them over a very slow fire till you can peel the skins off; then take them carefully up in a hair sieve, and peel them with a pen knife, and put them into the sauce-pan again, with the vine-leaves and water as before; cover them close, and set them over a slow fire till they are a fine green; then drain them through a hair sieve, and when they are cold, put them into distilled vinegar; pour a
little

little meat-oil on the top, and tie them down with a bladder.

Indian Pickle, or Peccadillo.

Quarter a white cabbage and cauliflower; take also cucumbers, melons, apples, French beans, plumbs, all or any of these; lay them on a hair sieve, strew over a large handful of salt, set them in the sun for three or four days, or till very dry. Put them into a stone jar with the following pickle:— Put a pound of race ginger into salt and water, the next day scrape and slice it, and dry it in the sun; slice, salt, and dry, a pound of garlic; put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four ounces of mustard-seed bruised; stop the pickle close, then prepare the cabbage, &c. If the fruit is put in it must be green.

N. B. The jar need not ever be emptied, but put in the things as they come into season, adding fresh vinegar.

Artichoke Bottoms.

Take some artichokes, and boil them till you can pull the leaves off, then take off the chokes, and cut them from the stalk; take great care that you do not let the knife touch the top; throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain; then put them into large wide-mouthed glasses, put a little mace and sliced nutmeg between; fill them either with distilled vinegar, or sugar, vinegar,

and spring water; cover them with mutton fat fried, and tie them down with a bladder and leather.

Nasturtium Buds.

After the blossoms are gone off, gather the little knobs, and put them into cold salt and water; shift them once a day for three successive days, then make a cold pickle of white wine vinegar, a little white wine, shalot, pepper, cloves, mace, nutmeg quartered, and horseradish. Put in the buds.

Onions.

Take a sufficient number of the smallest onions you can get, and put them into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour fresh boiling salt and water over them. Let them stand close covered till they are cold, then make some more salt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair sieve to drain, then put them into wide-mouthed bottles, and fill them up with distilled vinegar. Put into every bottle a slice or two of ginger, a blade of mace, and a large tea-spoonful of eating oil, which will keep the onions white. If you like the taste of bay-leaf, you may put one or two into every bottle, and as much bay-salt as will lie on a six-pence. Cork them well up.



OF



OF POTTING.

ALL potted articles should be well covered with butter before they are sent to the oven ; it is also very necessary to tie them over with strong paper, and to bake them well. When your meat is taken from the oven, pick out all the skins quite clean, and drain the meat from the gravy, otherwise the skins will appear as blemishes, and the gravy will soon turn it sour. Let your seasoning be well beat before you put in your meat, and put it in by degrees as you are beating.— Press your meat well when you put it in your pots, and let it be quite cold before the clarified butter is poured over it.

To pot Beef.

Take half a pound of brown sugar, and an ounce of salt-petre, and rub it into twelve pounds of beef. Let it lie twenty-four hours ; then wash it clean, and dry it well with a cloth. Season it to your taste with pep-

per, falt, and mace, and cut it into five or fix pieces. Put it into an earthen pot, with a pound of butter in lumps upon it; fet it in an oven hot, and let it ftand there three hours; then take it out, cut out the hard outfides, and beat it in a mortar. Add to it a little more pepper, falt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find neceffary; but beat the meat exceedingly fine. Then put it into your pots, prefs it clofe down, pour clarified butter over it, and keep it in a dry-place.

To pot Beef like Venifon.

Cut the lean of a buttock of beef into pound pieces; for eight pounds of beef take four ounces of falt-petre, four ounces of petre-falt, a pint of white falt, and an ounce of falt prunella; beat the falts all very fine, mix them well together; rub the falts into the beef; then let it lie four days, turning it twice a day; then put it into a pan, cover it with pump water, and a little of its own brine; then bake it in an oven with houfhould bread till it is as tender as a chicken, then take it from the gravy, and bruife it abroad, and take out all the skin and finews; then pound it in a marble mortar, and lay it in a broad difh; mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and one nutmeg, all beat very fine. Mix it all very well with the meat, then clarify a little frefh butter, and mix with the meat, to make it a little moift; mix it well together, prefs it down into pots very hard, fet it
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at the oven's mouth just to settle, and cover it two inches thick with clarified butter. When cold, cover it with white paper.

To pot Venison.

If your venison should happen to be stale, rub it with vinegar, and let it lie one hour; then dry it clean with a cloth, and rub it all over with red wine; season it with beaten mace, pepper, and salt; put it on an earthen dish, and pour over it half a pint of red wine, and a pound of butter, and set it in the oven; if it be a shoulder, put a coarse paste over it, and bake it all night in a baker's oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not seasoned enough, add more seasoning and clarified butter, and keep beating it till it is a fine paste. Then press it hard down into your pots, and pour clarified butter over it; keep it in a dry place.

To pot Hare.

Let your hare hang for some days, then cut it into pieces, bake it with a little beer at the bottom of the pan, and some butter on the top; pick it from the bones and sinews, and beat it with the butter from the top of the gravy, adding enough to make it very mellow; add salt, pepper, and pounded cloves; put it into pots, set it a few minutes in a slack oven, pour over clarified butter.

To pot Eels.

Take a large eel, skin it, cleanse it, and wash it very clean; dry it in a cloth, and cut it in pieces as long as your finger. Season them with a little beaten mace and nutmeg, pepper, salt, and a little sal prunella beat fine; lay them in a pan, then pour as much good butter over them as will cover them, and clarified as above. They must be baked half an hour in a quick oven, if a slow oven longer, till they are enough, but of that you must judge by the size of the eels. With a fork take them out, and lay them on a coarse cloth to drain. When they are quite cold, season them again with the same seasoning, and lay them in the pot close; then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When it is melted, pour the clear butter over the eels, and let them be covered with the butter.

N.B. In the same manner you may pot what you please. You may bone your eels, if you chuse it, but then do not put in any sal prunella.

To pot Chars.

Cleanse the chars, cut off the heads, tails, and fins; lay them in rows in a long baking pan, and cover them with butter. When they are enough, take them out with a fork, and lay them on a coarse cloth to drain. When they are quite cold, season them well, and lay them close in the pot; then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When it is melted, pour the clarified butter over the char, till they are covered.



OF COLLARING.



IN collaring any kind of meat, &c. care is required in rolling it up properly, and binding it close. Always boil it till it is thoroughly done; and, when it is quite cold, put it into the pickle with the binding on. Take it off, however, the next day, and it will leave the skin clear. If you make fresh pickle often, your meat will continue good much longer.

A Breast of Veal.

Bone your veal, and beat it a little, then rub it over with the yolk of an egg; strew over it a little beaten mace, nutmeg, pepper, and salt, a large handful of parsley chopped, a few sprigs of sweet marjoram, a little lemon-peel cut extremely fine, one anchovy, washed, boned, and cut very fine, and mixed with a few bread crumbs; then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth; then boil it two hours and a half in soft water; when it is enough, hang it up

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by one end, and make a pickle for it. To one pint of salt and water, put half a pint of vinegar; when you send it to table, cut a slice of one end. Garnish with pickles and parsley.

Flat Ribs of Beef.

Bone your beef, lay it flat upon a table, and beat it half an hour with a wooden mallet till it is quite soft; then rub it with six ounces of brown sugar, a quarter of a pound of common salt, and an ounce of salt petre beat fine; then let it lay ten days, turning it once every day; then take it out, and put it in warm water for eight or ten hours; then lay it flat upon a table, with the outward skin down, and cut it in rows, across, about the breadth of your finger, but be careful not to cut the outside skin; then fill one nick with chopped parsley, the second with fat pork, the third with crumbs of bread, mace, nutmeg, pepper, and salt, then parsley again, and so on till you have filled all your nicks; then roll it up tight, and bind it round with coarse broad tape; wrap it in a cloth, and boil it four or five hours; then take it up, and hang it up by one end of the string to keep it round; save the liquor it was boiled in, the next day skim it, and add to it half as much allegar as you have liquor, a little more mace, long pepper, and salt; then put in your beef and keep it for use.

N. B. When you send it to table, cut a little off at each end, and it will be in diamonds of different colours and look very pretty; set it upon a dish as you do brawn. If you make a fresh pickle every week, it will keep a long time.

Calf's Head.

Get a calf's head with the skin on, scald off the hair, par-boil the head, and bone it; the forepart must be slit; boil the tongue, peel it, and cut that and the palate into thin slices, put them and the eyes into the middle of the head; take some pepper, salt, cloves, and mace, and beat them; add some nutmeg grated, scalded parsley, thyme, savoury, and sweet marjoram, cut very small; beat the yolks of three or four eggs, spread them over the head, and strew on the seasoning; roll it up very tight, and tie it round with tape; boil it gently three hours in as much water as will cover it. When the head is taken out, season the pickle with salt, pepper, and spice, and add to it a pint of white wine vinegar; when it is cold, put in the collar, and when sent to table, cut it in slices.

To collar a Pig.

Your pig being killed, and the hair dressed off, draw out the entrails and wash it clean; rip it open with a sharp knife, and take out all the bones; then rub it all over with pepper and salt beaten fine, a few sage leaves and sweet herbs chopped small; then roll up your pig tight, and bind it with a fillet. Fill your boiler with soft water, a pint of vinegar, a handful of salt, eight or ten cloves, a blade or two of mace, a few pepper corns, and a bunch of sweet herbs. When it boils, put in your pig and boil it till it is tender, then take it up, and, when it is almost cold, bind it over again, and put it into an earthen pot; then pour the liquor your pig was boiled

boiled in upon it, keep it covered, and it is fit for use.

To collar Venison.

Bone a side of venison, and take away all the sinews, and cut it into square collops of what size you please. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Season your venison with pepper, salt, cloves, and nutmeg. Roll up your collars, and tie them close with coarse tape; then put them into deep pots, with seasoning at the bottoms, some fresh butter, and three or four bay leaves. Then put in the rest, with some seasoning and butter on the top, and over that some beef suet, fine shred and beaten. Then cover up your pots with coarse paste, and bake them four or five hours. After that take them out of the oven, and let them stand a little; take out your venison, and let it drain well from the gravy; add more butter to the fat, and set it over a gentle fire to clarify. Then take it off, let it stand a little, and skim it well. Make your pots clean, or have pots ready fit for each collar. Put a little seasoning, and some of your clarified butter at the bottom; then put in your venison, and fill up your pots with clarified butter, and be sure that your butter be an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep six or eight months; and you may, when you use a pot, put it for a minute into boiling water, and it will come out whole.

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Let it stand till it is cold, stick it round with bay leaves, and a sprig at the top.

A Breast of Mutton.

Bone a breast of mutton, and rub it over with the yolk of an egg; grate over it a little lemon-peel and a nutmeg, with a little pepper and salt; then chop small one tea-cupful of capers, and two anchovies; shred fine a handful of parsley, and a few sweet herbs. Mix them with the crumb of a penny loaf, strew it over your mutton, and roll it up tight; boil it two hours, then take it up, and put it into a pickle like that for the calf's head.

Mock Brawn.

Boil four ox-feet very tender, and pick the flesh entirely from the bones: Take the belly-piece of pork, boil it till it is almost enough, then bone it, and roll the meat of the feet up in the pork very tight; then take a strong cloth, with some coarse tape, and roll it round very tight; tie it up in the cloth, boil it till it is so tender that a straw may be run through it. Hang it up in the cloth till it is quite cold, after which put it into cold salt and water, and it will be fit for use.

Salmon.

Take a side of salmon, cut off an handful of the tail, wash your large piece very well, dry it with a clean cloth, wash it over with the yolk of eggs, and then make forcemeat with what you cut off the tail. But take off the skin, and put to it a handful of parboiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, an handful of sweet herbs

herbs chopped small, a little salt, cloves, mace, nutmeg, pepper beat fine, and grated bread. Work all these together into a body, with the yolks of eggs; lay it all over the fleshy part, and a little more pepper and salt over the salmon; so roll it up into a collar, and bind it with broad tape, then boil it in water, salt, and vinegar, but let the liquor boil first; then put in your collars, a bunch of sweet herbs, sliced ginger and nutmeg; let it boil, but not too fast. It will take near two hours boiling. When it is enough, take it up into your soufening-pan, and when the pickle is cold, put it to your salmon, and let it stand on it till used, or otherwise you may pot it. Fill it up with clarified butter, as you pot fowls. That way will keep longest.

Eels.

Care your eel, cut off the head, slit open the belly, take out the guts, cut off the fins, take out the bones, lay it flat on the back, grate over it a small nutmeg; add two or three blades of mace beat fine, a little pepper and salt; strew over it a handful of parsley shred fine, with a few sage leaves; roll it up tight in a cloth, and bind it well. If it is of a middle size, boil it in salt and water three quarters of an hour, hang it up all night to drain; add to the pickle a pint of vinegar, a few pepper-corns, and a sprig of sweet marjoram; boil it ten minutes, and let it stand till the next day; take off the cloth, and put your eels into the pickle. You may send them whole on a plate, or cut them in slices. Garnish with green parsley. Lampreys are collared in the same manner.

Mackarel.

Gut your mackarel, and slit them down the belly ; cut off the head, take out the bones, but take care not to cut it in holes ; then lay it flat upon its back, season it with mace, nutmeg, pepper, salt, and an handful of parsley shred fine ; strew it over them, roll them tight, and tie them well separately in cloths ; boil them gently twenty minutes in vinegar, salt, and water ; then take them out, put them into a pot, pour the liquor on them, or the cloth will stick to the fish. Take the cloth off the fish the next day, put a little more vinegar to the pickle, and keep them for use. When you send them to table, garnish with fennel and parsley, and put some of the liquor under them.

Flank of Beef.

Take a piece of thin flank of beef, bone it, cut the skin off, salt it with two ounces of salt-petre, two of salt prunella, two of bay-salt, half a pound of coarse sugar, and two pounds of white salt. Beat the hard salts fine and mix altogether. Turn it every day, and rub it well with the brine for eight days. Then take it out of the pickle, wash it, and wipe it dry. Take a quarter of an ounce of cloves, the same of mace, twelve corns of all-spice, a nutmeg beat very fine, a spoonful of beaten pepper, a quantity of parsley and sweet herbs chopped fine ; sprinkle on the beef, roll it up tight ; put the cloth round it and tape. Boil it five hours. Take it out and put it in a press till cold. Then take it out of the cloth, cut it in slices, and garnish with raw parsley.

OF



THE ART OF CONFECTIONARY.



THE COLOURS USED IN CONFECTIONARY.

To make the Red Colour.

BOIL an ounce of cochineal in half a pint of water for about five minutes, then add half an ounce of cream of tartar, and half an ounce of pounded allum; boil on a slow fire about as long again. It is easily known to be done, by dipping a pen, or a wooden skewer, into it, and writing with it on white paper; for if it writes freely like ink, and keeps its colour, it is done; take it off the fire, add two ounces of sugar, and let it settle; pour the clear off, to keep in a bottle well stopped.

The Blue Colour.

This colour is only made for present use. Put a little warm water into a plate, and rub an indigo-stone in it till the colour is come to the tint you would have it, whether pale, or a deep blue.

The Yellow Colour.

This is done in the same manner, by pouring a little water into a plate, and rubbing it with a bit of gamboge.

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It is also done better with a yellow lilly; take the heart of the flower, infuse it in milk-warm water, and preserve it in a bottle well stopped.

The Green Colour.

Trim the leaves of spinach, boil them a moment in water, and drain them very well to pound; sift the juice in a sieve for use. Of these cardinal colours, you may make any alteration, in imitation of painters, by mixing to what shade you please; but taste and fancy must be your guides on these occasions.

OF CAKES.

GENERAL OBSERVATIONS UPON CAKES.

Always have every thing in readiness before you begin to make any kind of cakes, then beat your eggs well, and never leave them till they are finished, as by that means your cakes will not be so light. When you put butter in your cakes, be particularly careful in beating it to a fine cream before you put in your sugar, otherwise double the beating will not have so good an effect. Rice-cakes, seed-cakes, or plumb-cakes, are best baked in wooden garths; for when they are baked in pots or tins, the outsides of the cakes are burned, and they are so confined that the heat cannot penetrate into the middle, which hinders its rising.

A Bride Cake.

Take four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar; pound and sift fine a quarter of an ounce of mace, and the same quantity of nutmegs; to every pound of flour put eight eggs;

eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds and cut them lengthways very thin, a pound of citron, a pound of candied orange, a pound of candied lemon; and half a pint of brandy; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, mix them with your sugar and butter; beat your yolks half an hour at least, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till your oven is ready, put in the brandy and beat your currants and almonds lightly in; tie three sheets of paper round the bottom of your hoop, to keep it from running out; rub it well with butter, put in your cake, and lay your sweetmeats in three lays, with a cake betwixt each lay; after it is risen and coloured, cover it with paper before your oven is stopped up; it will take three hours baking.

A Pound Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden spoon; butter a pan and put it in, and then bake it an hour in a quick oven, For change you may put in a pound of currants, clean washed and picked.

Plum

Plumb Cake.

Take three pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat grossly, about half an ounce of them bitter, a quarter of a pound of sugar, seven yolks and six whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale yeast; mix the eggs and the yeast together, strain them; set the cream on the fire, melt the butter in it; stir in the almonds and half a pint of sack, part of which should be put to the almonds while beating; mix together the flour, currants, and sugar, what nutmeg, cloves, and mace are liked; stir these to the cream, put in the yeast.

A Seed Cake.

Take a pound of flour well dried, a pound of butter, a pound of loaf sugar beat and sifted, eight eggs, two ounces of carraway-seeds, one nutmeg grated, and its weight of cinnamon. First beat your butter to a cream, then put in your sugar, beat the whites of your eggs half an hour, mix them with your sugar and butter then beat the yolks half an hour, put to it the whites; beat in your flour, spices, and seeds, a little before it goes to the oven; put it in the hoop, bake it two hours in a quick oven, and let it stand two hours. It will take two hours beating.

Savoy Biscuits.

Beat the whites of eight eggs, till they are a strong froth, then put it to the yolks, with a pound of sugar; beat them altogether, a quarter of an hour. When the oven

oven is ready, put in one pound of fine flour to the ingredients; stir it till it is well mixed; lay the biscuits upon the paper and ice them. Let the oven be hot enough to bake them quick.

Drop Biscuits.

Beat the yolks of ten eggs, and the whites of six, with one spoonful of rose-water, half an hour, then put in ten ounces of loaf sugar beat and sifted; whisk them well for half an hour, then add one ounce of carraway seeds crushed a little, and six ounces of fine flour; whisk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

Almond Puffs.

Take two ounces of sweet almonds, blanch them, and beat them very fine with orange-flower water; beat the whites of three eggs to a very high froth, and then strew in a little sifted sugar. Mix your almonds with your sugar and eggs, and then add more sugar till it is as thick as a paste. Lay it in cakes, and bake it in a cool oven, on paper.

Icings for Cakes.

Take a pound of double refined sugar, pounded and sifted fine, and mix it with the whites of twenty-four eggs in an earthen pan; whisk them well for two or three hours, till it looks white and thick, and then, with a thin broad board, or bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually that it may not turn colour; but a cool oven is best,

best, where an hour will harden it. Or you may make your icing thus: Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine with rose-water, and mix your almonds with the eggs lightly together; then beat a pound of loaf sugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

To make Wafers.

Put the yolks of two eggs well beat to a pint of cream, mix it as thick as a pudding with flour well dried, and sugar and orange-flower water to the taste; put in warm water enough to make it as thin as fine pancakes; mix them very smooth, and bake them over a stove. Butter the irons when they stick.

OF PRESERVING.

GENERAL OBSERVATIONS ON PRESERVING.

In making jellies of any kind, avoid letting any seeds from the fruit fall into your jelly; and be careful not to squeeze it too near, which would render your jelly less transparent. Pound your sugar, and let it dissolve in the syrup before you set it on the fire, the scum will then rise the better, and the jelly will be of a finer colour. Boiling jellies too high, gives them a darkish hue, which should therefore be avoided. All wet sweet meats should be kept in a dry, cool place, to prevent their becoming mouldy, or losing their virtue. Tie them well down with white paper, with two folds of
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thick cap paper over them. Leaving the pots open, or negligently tied, is destructive to them.

Calves Feet Jelly.

To two calves feet, put three quarts of water, boil it to one quart; when cold take off the fat, and take the jelly from the sediment; put to it one pint of white wine, half a pound of sugar, the juice of three lemons, the peel of one. Whisk the whites of two eggs. Put all into a sauce-pan, boil it a few minutes; put it thro' a jelly bag till it is fine.

Red or White Currant Jelly.

Boil your currants in a preserving pan till the juice will easily mash through a sieve or cloth; put in an equal quantity of clarified sugar and juice, boil and scum it till it will jelly. When cold, put on paper dipped in brandy.

Black Currant Jelly.

Gather your currants on a dry day when they are ripe; pick them from the stalks, put them into a large stew-pot, and put a quart of water to every ten quarts of currants; set them in a cool oven for two hours, having first tied a paper over them; then squeeze them through a very fine cloth, and to every quart of juice add a pound and an half of loaf sugar, broken into small pieces. Stir it gently till the sugar is melted, and when it boils, skim it well. Let it boil pretty thick for half an hour over a clear fire, then pour it into pots, and put brandy papers over them.

Orange

Raspberry Jelly.

Make it in the same manner as currant jelly, only put one half currants and the other half raspberries.

Ifing-glass Jelly.

Boil an ounce of ifing-glass, and a quarter of an ounce of cloves, in a quart of water, till it is reduced to a pint, then strain over it some sugar.

Cherry Jam.

Stone some cherries, boil them well, and break them; take them off the fire, let the juice run from them; to three pounds of cherries, boil together half a pint of red currant juice, and half a pound of loaf sugar; put in the cherries as they boil, sift in three quarters of a pound of sugar; boil the cherries very fast, for more than half an hour. When cold, put on brandy paper.

Apricot Jam.

Provide some fine rich apricots, cut them in thin pieces, and infuse them in an earthen pot till they are tender and dry; put a pound of double refined sugar, and three spoonfuls of water to every pound and an half of apricots. Then boil your sugar to a candy height, and put it upon your apricots. Set them over a slow fire, and stir them till they appear clear and thick; but they must only simmer, not boil; then put them in your glasses.

Black Currant Jam.

Gather your currants when they are full ripe, and pick them clean from the stalks, then bruise them well in a bowl, and to every pound of currants put a pound and an half of loaf sugar, finely beaten. Put them into

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a preserving-pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

Conserve of Red Roses, or any other Flower.

Take rose-buds, or any other flowers, and pick them; cut off the white part from the red; put the red flowers in a sieve and sift them to take out the seeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar; beat the flowers very fine in a stone mortar, then by degrees put the sugar to them, and beat it very well till it is well incorporated together; then put it into gallipots, tie it over with paper, and over that a leather, and it will keep seven years.

To preserve Currants for Tarts.

Put a pound of sugar into a preserving-pan, for every pound and a quarter of currants, with a sufficient quantity of juice of currants to dissolve the sugar. When it boils, skim it, and put in your currants, and boil them till they are very clear. Put them in a jar, cover them with brandy-paper, and keep them in a dry place.

To preserve Grapes.

Take some close bunches of red or white grapes, before they are too ripe, and put them into a jar, with a quarter of a pound of sugar candy, and fill the jar with brandy. Tie it close, and set them in a dry place.

Morel cherries may be done in the same manner.



TO



TO PREPARE BACON, HAMS, &c.

To make Bacon.

RUB the flitches very well with common salt; let them lie so that the brine may run from them; in about a week put them into a tub for that purpose, rubbing off all the salt. Rub the flitches with one pound of salt petre, pounded and heated; the next day rub them with salt, dry and hot; let them lie a week, often rubbing them; then turn them, add more hot salt, let them lie three weeks or a month in all, rubbing them well; then dry them. The hog may be either scalded or singed, but singeing is best.

To cure Hams.

Rub a ham with a quarter of a pound of salt petre, let it lie twenty-four hours; boil one quart of strong old beer, with half a pound of bay-salt, half a pound of brown sugar, and a pound and a half of common salt; put this on the ham boiling hot, rub and turn it every day for a fortnight, and baste it with the liquor when there is opportunity. This is a very good receipt for curing a ham.

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To salt Tongues.

Scrape them, dry them clean with a cloth, and salt them well with common salt, and half an ounce of salt petre to every tongue; lay them in a deep pot, and turn them every day for a week or ten days; salt them again and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up.

To make hung Beef.

Make a strong brine with bay-salt, salt-petre, and pump-water, and put into it a rib of beef for nine days. Then hang it up in a chimney where wood or saw-duft is burnt. When it is a little dry, wash the outside with blood two or three times to make it look black; and when it is dried enough, boil it for use.

To pickle Pork.

Having cut your pork into pieces of a convenient size to lie in your powdering tub, rub them all over with salt-petre; then make a mixture of two thirds common salt, and one third bay salt, and rub every piece well with it. Lay the pieces in your tub as close as possible, and throw a little salt over them.

To make Sausages.

Take three pounds of nice pork, fat and lean together, free from skin and gristles, chop it very fine, season it with two tea-spoonfuls of salt, and one of beaten pepper, some sage shred fine, about three tea-spoonfuls. Mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot; so roll them of what size you please, and fry them.

OF

 OF VEGETABLES.

OBSERVATIONS ON DRESSING VEGETABLES.

BE particularly careful in picking and washing greens of every kind, as dirt and insects are apt to lodge among the leaves; and always lay them in a clean pan, for fear of sand or dust, which frequently hang round wooden vessels. Boil all your greens in a well-tinned sauce-pan by themselves, with a great quantity of water; boil no kind of meat with them, as that will discolour them. All kinds of vegetables should have a little crispness; you should not therefore boil them too much.

To dress Artichokes.

Twist off the stalks, put them into cold water, and wash them well; when the water boils, put them in with the top downwards, that all the dust and sand may boil out. An hour and an half, or two hours, will do them. Serve them with melted butter in little cups.

K 3

Asparagus

Asparagus.

Scrape your asparagus, and tie them in small bundles, cut them even, throw them into water, and have ready a stew-pan boiling. Put in some salt, and tie the asparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. Boiling them too much will make them lose their colour and flavour; lay them on a toast which has been dipped in the water the asparagus was boiled in; pour over them melted butter, or send them to table with butter in a bason.

Beans.

Boil them in plenty of water, with a good quantity of salt in it till they are tender. Boil and chop some parsley, put it into good melted butter, and serve them up with boiled bacon, and the butter and parsley in a boat. Never boil them with the bacon.

Broccoli.

Carefully strip off all the little branches till you come to the top one, and then with a knife peel off the hard outside skin that is on the stalks and little branches, and then throw them into water. Have ready a stew-pan of water, throw in a little salt, and when it boils, put in your broccoli. When the stalks are tender, it is enough. Put in a piece of toasted bread, soaked in the water the broccoli was boiled in, at the bottom of your dish, and put your broccoli on the top of it, as you do asparagus. Send them up to table laid in bunches, with butter in a boat.

Cabbages,

Cabbage, &c.

Quarter your cabbage, and boil it in plenty of water, with an handful of salt. When it is tender, drain it on a sieve, but never press it. Savoy and greens are boiled in the same manner, but always boil them by themselves.

Carrots.

Carrots require a great deal of boiling: when they are young, wipe them after they are boiled; when old, scrape them before you boil them. Slice them into a plate, and pour melted butter over them. Young spring carrots, will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

Cauliflowers.

Cut the stalks off, and leave a little green on; boil them in spring water and salt; about fifteen minutes will do them. If it is boiled too soft, you will spoil it. Some boil cauliflowers in milk and water without salt.

French Beans.

String them, and if not very small, split and quarter them, throw them into salt and water; boil them in a quantity of water with some salt. When they are tender they are enough. They will be soon done.

Spinach.

Pick it clean, and wash it in several waters; put it into a saucepan that will just hold it, throw a little salt over it, and cover the pan close. Put no water in; shake the pan often. When the spinach is shrunk and fallen to the bottom, and the liquor which comes out of them boils up, they are enough. Throw it into a clean sieve

K 4

to

to drain, and give it a squeeze between two plates. Put it on a plate, and fend it up with butter in a boat, but never pour any over them. Sorrel is stewed in the same manner.

Parfnips.

Parfnips should be boiled in a great deal of water, and when they are soft, which may be known by running a fork into them, they are enough. They either may be served whole with melted butter, or beat smooth in a bowl, heated with a little cream, butter, flour and salt.

Peas.

Your peas should not be shelled till just before you want them. Put them into boiling water with a little salt, and a lump of loaf sugar, when they begin to dent in the middle they are enough. Strain them into a sieve, put a good lump of butter into your dish and stir them till the butter is melted. Boil a sprig of mint by itself, chop it fine, and lay it round the edge of your dish in lumps.

Potatoes.

Boil them in as little water as you can without burning the saucepan. Cover the sauce-pan close, and when the skin begins to crack, they are enough. Drain all the water out, and let them stand covered for a minute or two.

Turnips.

Pare your turnips thick; when they are boiled, squeeze them, mash them smooth, heat them with a little cream, a piece of butter; add pepper and salt, and serve them up.

OF



OF BREWING.

Of Water proper for Brewing.

TO speak in general terms, the best water for brewing is the river Thames water; such as is soft, and has partook of the air and sun; for this easily insinuates itself into the malt, and extracts its virtues. On the contrary, hard waters asfringe and bind the pores of the malt, and prevent the virtue of it from being freely communicated to the liquor. It is a rule adopted by many excellent brewers, which all water that will mix and lather with soap, is proper for brewing, and they wholly disapprove of any other. The experiment has been often tried. But where soft water is not to be procured, that which is hard may be softened, by exposing it to the air and sun, and putting into it some pieces of soft chalk to infuse; or, before you begin to boil it, in order to be poured on the malt, put into it a quantity of bran, which will soften it a little.

Observe, the day before brewing, to have all the vessels very clean, and never use your tubs for any other use, except it be to make wines. Let your casks be well cleaned with boiling water; and, if your bung is large

K 5

enough,

enough, scrub them well with a little birch broom or brush. If they are very bad, take out the heads, and let them be scrubbed clean with a hand-brush, sand, and fuller's earth. Put on the head again, and scald it well, then throw in a piece of unslacked lime, and stop the bung close.

General Rules for Brewing.

In the first place, it is necessary to have the malt clean, as it ought to stand four or five days after it is ground.

Fine strong Ootober should have five quarters of malt, and twenty-four pounds of hops, to three hogheads. This will afterwards make two hogheads of good keeping small beer, with the addition of five pounds of hops.

For middling beer, a quarter of malt makes a hoghead of ale, and another of small beer; or it will make three hogheads of good small beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of strong ale, and two hogheads of small beer, that will keep all the year. Ale intended to be kept a great while, should allow a pound of hops to every bushel; if to keep only six months, five pounds to a hoghead. If for present drinking, three pounds to a hoghead, and the softest and clearest water you can get.

Pour the first copper of water, when it boils, into your mash-tub, and let it be cool enough to see your face in; then put in your malt, and let it be well mashed. Have a copper of water boiling in the mean time, and when
your

your malt is well mashed, fill your mashing-tub, stir it well again, and cover it over with the sacks. Let it stand three hours, set a broad shallow tub under the cock, let it run very softly, and if it is thick, throw it up again till it runs fine; then throw a handful of hops in the under tub, let your mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one third for boiling and waste. Let that stand an hour, boiling more water to fill the mash-tub for small beer; let the fire down a little, and put it into tubs enough to fill your mash. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick. About an hour is long enough. When it has boiled throw in an handful of salt. Have a clean white wand, dip it into the copper, and if the wort feels clammy, it is boiled enough; then slacken your fire, and take off the wort. Have ready a large tub, put two sticks across, and set your straining baskets over the tub on the sticks, and strain your wort through it. Put your other wort on to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning tub. Throw an handful of salt into every boil. When the mash has stood an hour draw it off; then fill your mash with cold water, take off the wort in a copper, and order it as before.

K 6

When

When cool add to it the first in the tub. As soon as you empty one copper fill the other, and boil your small beer well. Let the last mash run off, and when both are boiled with fresh hops, order them as the two first boilings. When cool empty the mash-tub, and put the small beer to work there. When cool enough, work it. set a wooden bowl full of yeast in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours; let it stand two days, then tun it, taking off the yeast. Fill your vessels full, and save some to fill your barrels; let it stand till it has done working, then lay on your bung lightly for a fortnight, after which stop it as close as you can. Take care to have a vent-peg at the top of the vessel; in warm weather open it, and if your drink hisses, as it often will, loosen it till it has done, and then stop it close again. If you can boil your ale in one boiling, it will be best, if the copper will admit of it; if not, boil as conveniency serves.

If, when you come to draw your beer, you perceive it is not fine, draw off a gallon, and set it on the fire, with two ounces of ising glass cut small and beat. Dissolve it in the beer over the fire. When it is all melted let it stand till it is cold, and pour it in at the bung, which must lay loose on till it has done fermenting; then stop it close for a month.

Let me again repeat, that particular care is requisite that your casks are not musty, nor have any ill taste. If they have, it will be a difficult matter to sweeten them.

Wash

Wash your casks with cold water before you scald them, and let them lie a day or two soaking, then clean them well and scald them.

Of the proper time for Brewing.

The month of March is generally considered as a proper season for brewing malt liquor, which is intended for keeping; because the air at that time of the year is temperate, and contributes to the proper working or fermentation of the liquor, which principally promotes its preservation and good keeping. Very cold or very hot weather, prevents the free fermentation, or working of liquors; therefore, if you brew in very cold weather, unless you contrive some means to warm the cellar while new liquor is working, it will never clear itself in the manner you would wish. The same misfortune will arise if in very hot weather, you cannot put the cellar into a temperate state. The consequence of which will be that such liquor will be muddy and sour, perhaps beyond all recovery. Such misfortunes, indeed, often happen, even in the proper season for brewing, owing solely to the badness of a cellar; for when they are dug in springy grounds, or are subject to damps in the winter, the liquor will chill, and become vapid or flat. Where cellars are of this kind, it will be advisable to brew in March, rather than October; for you may be able to keep such cellars temperate in summer, but you cannot make them warm in winter. The beer therefore which is brewed in March, will have sufficient time to settle and adjust itself before the cold can do it any material injury.

The Country or private way of Business.

Several countries have their different methods of brewing, as it is practised in Wales, Dorchester, Nottingham, Oundle, and many other places; but avoiding particulars, I shall here recommend that which I think is most serviceable both in the country and London private families. And, first, I shall observe, that the great brewer has some advantages in brewing, more than the small one; and yet the latter has some conveniences the former has not; for, tis certain, that the great brewer can make more drink, and draw a greater length in proportion to his malt, than a person can from a lesser quantity; because, the greater the body, the more is its united power in receiving and discharging; and he can brew with less trouble and expence, by means of his more convenient utensils. But, suppose a private family should brew five bushels of malt, whose copper holds thirty-six gallons, or a barrel; on this water we put half a peck of bran or malt, when it is something hot, which will much forward it, by keeping in the steam, or spirit in the water; when it begins to boil, if the water is foul, skim off the bran or malt, and give it to the hogs, or lade both the water and that into the mash vat, where it is to remain till the steam is near spent, and you can see your face in it, which will be in about a quarter of an hour in cold weather; then let all but half a bushel of malt run very leisurely into it, stirring it all the while with an oar or paddle, that it may not ball, and when the malt is nearly mixed with

water, it is enough; which I am sensible is different from the old way, and the general present practice; but I shall here clear that point. For, by not stirring or mashing the malt into a pudding consistence, or thin mash, the body of it lies in a more loose condition, that will easier and sooner admit of a quicker and more true passage of the afterladings of the several bowls or jets of hot water, which must run through it before the brewing is ended; by which free pereolation, the water has ready access to all parts of the broken malt, so that the brewer is enabled to brew quicker or slower, and to make more ale or small beer. If more ale, then hot boiling water must be laded over so slow, that one boil must run almost off before another is put over, which will occasion the whole brewing to last about sixteen hours, especially if the Oundle way is followed, of spending it out of the tap as small as a straw, and as fine as sack, and then it will be quickly so in the barrel. Or if less, or weaker ale is to be made, and good small beer, then the second copper of boiling water must be put over expeditiously, and drawn out with a large and fast stream. After the first stirring of the malt is done, then put over the reserve of half a bushel of fresh malt to the four bushels and a half that are already in the tub, which must be spread all over it, and also cover the tubs with some sacks, or other cloths, to keep in the steam or spirit of the malt; then let it stand for two or three hours, at the end of which, put over now and then a bowl of the boiling water in the copper, as is before directed,

directed, and so continue to do till as much is run off as will almost fill the copper. Then, in a canvas, or other loose woven cloth, put in half a pound of hops, and boil them half an hour, when they must be taken out, and as many fresh ones put in their room as are judged proper, to boil half an hour more, if for ale. But if for keeping beer, half a pound of fresh ones ought to be put in every half hour, and boil an hour and an half briskly. Now, while the first copper of wort is boiling, there should be scalding water leisurely put over, bowl by bowl, and run off, that the copper may be filled again immediately after the first is out, and boiled an hour, with nearly the same quantity of fresh hops, and in the same manner as those in the first copper of ale-wort were. The rest for small beer may be all cold water put over the grains at once, or at twice, and boiled an hour each copper, with the hops that have been boiled before. But here I must observe, that sometimes I have not an opportunity to get hot water for making all the second copper of wort, which makes it necessary to supply cold for what is wanting. Out of five bushels of malt I generally make an hoghead of ale, with the two first coppers of wort; and an hoghead of small beer with the other two; but this is more or less, as it pleases me, always taking care to let each copper of wort be strained off through a sieve, and cool in four or five tubs, to prevent its foxing. Thus I have brewed many hogheads of middling ale, that, when the malt is good, has proved strong enough
for

for myself, and satisfactory to my friends. But for strong keeping beer, the first copper of wort may be wholly put to that use, and all the rest small beer. Or when the first copper of wort is entirely made use of for strong beer, it may be helped with some fresh malt, according to the London fashion, and water, lukewarm, put over at first with the bowl; but soon after sharp or boiling water, which may make a copper of good ale, and small beer after that. In some parts of the North, they take one or more cinders red hot, and throw some salt on them to overcome the sulphur of the coal, and then directly thrust it into the fresh malt or goods, where it lies till all the water is laded over, and the brewing done; for there are only one or two mashings or stirrings, at most necessary in brewing. Others, who brew with wood, will quench one or more brand ends of ash in a copper of wort, to mellow the drink, as a burnt toast of bread does a pot of beer; but it must be observed, that this must not be done with oak, fir, or other strong scented wood, lest it does more harm than good.

OBSERVATIONS

EXPOSING THE DECEPTIONS IN THE ART OF BREWING.

The following calculation is taken from one quarter of malt; but it may, as may also the receipt which follows, be reduced in its proportions to a single peck, or multiplied to a thousand, by considering the tables of ale and

and beer measure, with which every person must be acquainted. A quarter of malt, with all the ingredients to make good porter, exclusive of time and trouble, cost little more than £3 10s. From one quarter of malt and the ingredients may be produced five barrels of porter, which retailed by the publican at seven farthings per pint, or fourteen pence per gallon, amounts to £2 2s. per barrel, or £10 0s. for the produce of one quarter of malt. The author of this treatise, has brewed porter for his own consumption several years; he is, therefore, intimately acquainted with every article which the brewing of porter requires. He pretends not to say, that all porter brewers follow the same receipt; the principal articles it contains are essential to porter; and, though several acts of parliament have been enacted to prevent public porter brewers from using many of them, yet the author can affirm, from experience, he could never produce the present flavoured porter without them.

<i>Porter Receipt.</i>	<i>Average Expence.</i>		
	£	s.	d.
1 Quarter of Malt	2	2	0
8 lb. of Hops	0	9	4
9 lb. of Treacle	0	1	6
8 lb. Liquorice Root	0	5	4
8 lb. Essentia Bina	0	4	8
8 lb. Colour	0	4	8
$\frac{1}{2}$ oz. Capsicum	0	0	2
2 oz. Spanish Liquorice	0	0	1
$\frac{1}{2}$ oz. Cucculus Indicus, commonly called Oculus India Berries	0	0	2

2 drachms Salt of Tartar	0	0	1
$\frac{1}{4}$ oz. Heading	0	0	1
3 oz. Ginger	0	0	3
4 oz. Lime flacked, and the water after having received the spirit of the Lime poured into the Effentia Bina, or Colour in the making	0	0	1
1 oz. Linfeed	0	0	$\frac{1}{2}$
2 drachms Cinnamon	0	0	$1\frac{1}{2}$
Coals	0	2	9
			<hr/>
			£ 3 11 1

It must naturally happen that the foregoing statement will surprize many, unacquanted with the mystery of porter brewing; but some articles demand particular attention. First, the Effentia Bina, which is compounded of 8 lb. of moist sugar, boiled in an iron vessel; for no copper one could withstand the heat sufficiently, till it comes to a thick syrupy consistence, perfectly black, and extremely bitter. When making the Effentia and Colour, observe when it is boiled as you think sufficiently to make it liquid enough to pour off into your liquor, you must add a little clear water, or lime water, as you please, to bring it to a proper temper; otherwise it will become an hard dry burnt substance, if suffered to stand till cold, as no water must be put to it till it is burnt enough.

Secondly, colour, composed of 8lb. of moist sugar, boiled till it obtains a middle state, between bitter and sweet

sweet, and which gives to porter that fine mellow colour usually so much admired in good porter.

These ingredients, thus prepared, are added to the first wort, and boiled together with it; this is the basis of porter, a truth sufficiently apparent, by reflecting that 6lb of sugar may generally be had for 3s. 6d. a bushel of malt is seldom so low as 5s. 6d. upon sugar, therefore, variously prepared, does porter depend for strength, spirit, and body. The heading is a mixture of half alum and half copperas, ground to a fine powder, and is so called from giving to porter that beautiful head or froth which constitutes one of the peculiar properties of porter. The linseed, ginger, lime-water, cinnamon, and several other small articles, may be added or withheld, according to the taste, custom, or practice of the brewer, being merely optional, and used solely to give a flavour to the beer; hence it is that so many flavours are distinguishable in porter, and so very few brewers are found to resemble each other in their produce. Of the other articles it is sufficient to observe, however much they may surprize, however pernicious or disagreeable they may appear, they are requisites in the brewing of porter, and must invariably be used by those who wish to continue the taste, flavour, and appearance which they have been accustomed to.

Having thus clearly explained the nature, ingredients, and composition of porter, together with a certain method of brewing it, even in the smallest quantity, I shall give a receipt for Ale, Two-penny, and
Table-

Table-beer. What is to be said upon each will be very short, because the same method, in almost every respect, as I have previously laid down for porter, is to be pursued. It is only necessary to observe, that the gains of the common brewers, who have opportunities and finances to buy the various articles in large quantities, must be enormous to a degree.

The following proportions will be found exact for brewing one barrel of ale.

	£	s.	d.
2½ Bushels of Malt	0	16	0
2½ lb. of Hops	0	3	0
Sugar just boiled up, allowing for fire and trouble in preparing 3 lb.	0	2	6
Capficum	0	0	1
Coriander Seeds	0	0	1
Cocculus Indicus	0	0	1
Salt	0	0	1
	£1	0	10

The small beer, after your ale is brewed, is
is supposed an equivalent for coals.

A barrel of ale, 128 quarts, at 5d. per quart	2	13	4
Ditto brewed at home	1	0	10
Clear gain	£1	12	6

OBSERVATIONS ON ALE.

Ale is generally brewed from pale malt, but that is merely an optional point, some persons preferring brown and some amber ales. The capficum and coriander seeds

feeds are to be boiled in the wort; observe the method of boiling and mashing, as in porter, but let ale stand to work two or three days, and beat it up well once or twice a day, when the head begins to fall, cleanse it by adding a handful of salt, and a little flour, mixed up with the *Cocculus Indicus*; then proceed to barrel it according to the foregoing directions.

The only article which deserves particular attention in the composition of ale, is the coriander-feed, which though in appearance a simple and almost tasteless berry, is of a vehemently poisonous and stupifying quality. Some idea may be formed of its effects, when chymical experiment has proved to us, that one pound of coriander-seeds, equals in strength and stupefactive quality one bushel of malt; it is not, therefore, to be presumed that those who brew for themselves will use an ingredient, which can only have been introduced into the composition of ale, to satisfy an avaricious desire of an unjust gain.

Two-penny is an article not formed to keep, and is not likely to be brewed by any person for their own consumption; the following sketch of the proportions of one barrel, is only inserted to gratify public curiosity, and conduce to general information in the art of brewing.

<i>Two penny.</i>	<i>One barrel.</i>	<i>£</i>	<i>s.</i>	<i>d.</i>
1 $\frac{1}{2}$ Bushel of Malt		0	9	0
1 lb. of Hops		0	1	9
1 $\frac{1}{2}$ lb. of Liquorice Root		0	1	6
$\frac{1}{4}$ oz. Caplicum		0	0	1
2 oz. Spanish Liquorice		0	0	3

5 lb. Treacle	0	1	3
	<hr/>		
	0	13	10
	<hr/>		
One barrel of Two-penny, 128 quarts, at 4d. 2	2	2	8
Brewed at home, coals included.....	0	14	6
	<hr/>		
Clear gain	£1	8	2
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It is sufficient to observe of this liquor, that it requires no storing, being frequently brewed one week and consumed the next; its principal property as an article of trade, is turning money over quicker than any other.

You will observe the quantity of capficum in one barrel of two penny, is as much as is commonly contained in two barrels of porter; this readily accounts for the preference given to it in cold winter mornings, as a warmer to the stomach. Two-penny works also remarkably quick, and must be carefully attended to in the barrels.

Table-beer may be serviceable to a large family, and therefore the estimate is given upon a larger proportion.

<i>Table-Beer.</i>	Ten Barrels.	£	s.	d.
1 Quarter of Malt.....		2	2	0
8 lb. Hops		0	9	4
8 lb. Colour.....		0	6	8
8 oz. Spanish Liquorice.....		0	0	8
10 lb. Treacle		0	2	6
Coals		0	4	0
		<hr/>		
		£	3	5 2
		<hr/>		

Ten barrels, at 16s. per barrel, bought	8	0	0
Ten ditto, brewed at home	3	5	2
Clear gain	£	4	14 10

Liquorice root, (which should be bruised) and other flavours, may be added; what are here inserted are only the most general, and, as some suppose, indispensable requisites.

Having thus compleated the general receipts and instructions for procuring the several liquors, it may not be amiss to promote general knowledge, to give a slight sketch of the properties of each article, that every person may chuse his own ingredients, and increase or decrease their various proportions, as may best suit his taste, opinion, or convenience.

Malt is a wholesome nutritious grain, containing a soft, balsamic, oleaginous essence, highly agreeable to the palate, and healthful to the constitution; but by no means intoxicative, except used in very large quantities. The intoxicating qualities of porter are to be ascribed to the various drugs intermixed with it; it is evident some porter is more heady than other, and it arises from the greater or less quantity of stupefactive ingredients. Malt, to produce intoxication, must be used in such large quantities, as would very much diminish, if not totally exclude, the brewer's profit, when porter is retailed at seven farthings the pint.

Pale Malt is most nutritive, being from the tender method of drying it nearest to the original barley-corn;
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it likewise contains more of the alcalous and balsamic qualities, than the brown malt, which enduring a greater degree of fire in the kiln, is sometimes so crufted and burnt, that its mealy part lofes a great fhare of its effential falts, and vital properties.

Amber Malt is that which is dried in a middle degree, between pale and brown; and is now much in ufe, being the moft pleafant, and free from either extreme.

Hops are an aromatic grateful bitter, very wholefome, and undoubted efficacious in giving both flavour and ftrength to the beer.

Yeast is neceffary to give the liquor that portion of elastic air, of which the boiling deprives it. Obferve, without fermentotion of working, no muft, or worts, however rich, can inebriate.

Sugar is a pleafant nutritive extract, and forms the main body of beer, when boiled to a proper temper for effentia; and, for what is called colour, it answers both for malt and hops, being in a part an agreeable fweet, and in a part a pleafant bitter. Sugar is likewise a keeper of beer, and gives it that fubftance which improves with age; it is likewise a cheap fubftitute for malt, 6 lb. being, as was before obferved, equal to one bufhel of malt.

Liquorice root is pleafant, wholefome, keeps the body gently laxative, and oppofes the coftive quality of fome of the other ingredients; it ought therefore to be ufed; as fhould Spanifh liquorice, which is of the fame quality. Porter is faid to feed people to incline to corpulency;

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lency; nothing is more necessary than to keep the body regular, and therefore liquorice is, doubtless, one of the most salutary ingredients of porter, carrying off the pernicious effects of the other compounds, and producing that regular habit, which is the foundation of corpulency.

Capficum disperses wind and crudities, caused by indigestion, properly used cannot be unhealthful; it leaves a warm glow to the stomach which is perceptible on drinking some beers, but should be carefully made use of.

Ginger has the effects of capficum: It furthermore cleanses and flavours beer; but capsicum being cheaper is more used, and by its tasteless though extremely hot quality, cannot be so readily discerned in beer as ginger.

Treacle partakes of many of the properties of liquorice, is a laxative, and inclines to gentle perspiration, by thus promoting the natural secretions, it must be a principle means of rendering porter and beer in general wholesome and healthy. Treacle is also a cheaper article than sugar, and answers the purposes of colour, where the beer is intended for immediate consumption; but in summer, where a body is required to withstand the temperature of the air, and the draught is not so quick, sugar alone can give body to porter. Treacle will therefore be a discretionary article.

Coriander seed, used principally in ale, is pernicious not to say poisonous in the highest degree; and the use of it affords one of the many proofs of the little regard paid to the health of society, by interested persons.

Cocculus Indicus, commonly called Oculus India Berries, is poisonous, stupefactive, and unlawful; but being of excessive strength to attack the head, and when ground into a fine powder, undiscoverable in the liquor.

Heading—Salt of steel is the most proper, though not to be recommended; but a mixture of allum and copperas being much cheaper, has obtained the preference. Allum is a great drier, and causes that thirst which some beers occasion. Allum gives likewise a smach of age to beer, and is penetrating to the palate. The properties of copperas are well known, as dangerous and destructive, and therefore need no comment.

Salt is highly useful in all beers, it gives a pleasing relish, much as it does to meat, and often fines the liquor.

Of bottling Malt Liquors.

Take care that your bottles are well cleaned and dried; for wet bottles will make the liquor turn watery or mouldy; and, by wet bottles, a great deal of good beer has been spoiled. Even though the bottles are clean and dry, if the corks are not new and found, the liquor will be still liable to be damaged; for if the air can get into the bottles, the liquor will grow flat, and will never rise. Many have plumed themselves on their saving knowledge, by using old corks on this occasion. If bottles are corked properly, it will be difficult to pull out the cork without a screw; and, in order to be sure to draw the cork without breaking, the screw ought to go through the cork, of course the air will find a passage

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where

where the screw has passed, and consequently the cork must have been spoiled. If a cork has once been in a bottle, though it has not been driven with a screw, yet that cork will turn musty as soon as it is exposed to the air, and will communicate its ill flavour to the bottle in which it is next put, and spoil the liquor that way. In the choice of corks, prefer those that are soft and free from specks. When you once begin to bottle a vessel of liquor, never leave it till it is compleated, otherwise it will bear different tastes.

When a vessel of any liquor begins to grow flat, while it is in common draught, bottle it, and into every bottle put a piece of loaf sugar, about the size of a walnut, which will make it rise and come to itself; and, to forward its ripening, you may set some bottles in hay, in a warm place; but straw will not assist its ripening.

To recover a barrel of Beer that has turned sour.

To a kilderkin of beer, throw in at the bung a quart of oatmeal, lay the bung on loose two or three days, then stop it down close, and let it stand a month. Some throw in a piece of chalk, as large as a turkey's egg, and when it has done working, stop it close for a month, then tap it.

An excellent composition for keeping Beer with.

Take a quart of French brandy, or as much English, that is free from any burnt flavour, or other ill taste, and is full proof; to this put as much wheat, or bean-flour, as will knead it into dough, put it in long pieces
into

into thee bung hole, as soon as the beer has done working, or afterwards, and let it gently fall, piece by piece, to the bottom of the butt. This will maintain the drink in a mellow freshness, keep staleness off for some time, and cause it to be the stronger as it grows aged.

To recover a musty Cask.

Boil some pepper in water, and fill the cask with it boiling hot.

To stop the fret in Malt Liquors.

Take a quart of black cherry brandy, and pour it in at the bung hole of the hoghead, and stop it close.

To recover deadish Beer.

When strong ale, or beer, grows flat, by the loss of its spirits, take four or five gallons out of a hoghead, and boil it with five pounds of honey; skim it, and when cold, put it to the rest, and stop it close. This will make it pleasant, quick, and strong.

To fine Malt Liquors.

Take a pint of water, and half an ounce of unslacked lime, mix them well together; let it stand three hours, and the lime will settle to the bottom, and the water be as clear as glass. Pour the water from the sediment, and put it into your ale or beer. Mix it with half an ounce of isinglass, first cut small and boiled, and in five hours time, or less, the beer in the barrel will settle and clear.

To fine any kind of Liquor.

Take the best staple isinglass, cut it small with scissars, and boil one ounce in three quarts of beer; let it lie all

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night

night to cool. Thus dissolved, put it into your hogs-head the next morning, perfectly cold; for if it is but as warm as new milk, it will jelly all the drink. The beer, or ale, in a week after, should be tapped, or it will be apt to get flat; for this ingredient flats as well as fines. Remember to stir it round with a wooden paddle, when the isinglass is put into the cask.

To cure cloudy Beer.

Rack off your butt, then boil two pounds of new hops in a sufficient quantity of water, with a due proportion of coarse sugar, and put altogether into the cask when cold. others have effected this cure, by only soaking new hops in beer, which, when squeezed, they put into a cask of cloudy beer.

To make Cyder.

After all your apples are bruised, take half the quantity and squeeze them, and the juice you press from them, pour upon the others half bruised, but not squeezed, in a tub for the purpose, having a tap at the bottom. Let the juice remain upon the apples three or four days. Then pull out your tap, and let the juice run into some other vessel, set under the tub to receive it; and if it runs thick, as it will at the first, pour it upon the apples again till you see it runs clear; and, as you have a quantity, put it into your vessel; but do not force the cyder, but let it drop as long as it will of its own accord. Having done this, after you perceive the sides begin to work, take a quantity of isinglass, (an ounce will serve for forty gallons) infuse this

this in some of the cyder till it is dissolved; put an ounce of isinglass to a quart of cyder, and when it is so dissolved, pour it into the vessel, and stop it close for two days, or something more; then draw off the cyder into another vessel. This do repeatedly, till you perceive your cyder to be free from all manner of sediment, that may make it ferment and fret itself. After Christmas you may boil it. You may, by pouring water on the apples, and pressing them, make a pretty small cyder: if it should be thick and muddy, by using isinglass, you may make it as clear as the rest. You must dissolve the isinglass over the fire till it be a jelly.

For fining Cyder.

Take two quarts of skim-milk, four ounces of isinglass; cut the isinglass in pieces, and work it luke warm in the milk over the fire, and when it is dissolved, put it cold into the hoghead of cyder, and with a stick stir it well from top to bottom for seven or eight minutes.

After it has fined.

Take ten pounds of raisins of the sun, two ounces of turmeric, and half an ounce of ginger beaten; then take a quantity of raisins, and grind them as you do mustard seed in a bowl, with a little cyder, and so the rest of the raisins; then sprinkle the turmeric, and ginger among it; then put all into a fine canvas bag, and hang it in the middle of the hoghead close, and let it lie. After the cyder has stood thus a fortnight, or a month, you may bottle it at your pleasure.

OF MADE WINES.

Raisin Wine.

PUT two hundred weight of raisins, stalks and all, into a large hoghead ; fill it with water, let them steep a fortnight, stirring them every day ; then pour off the liquor, and press the raisins. Put both liquors together in a nice clean vessel that will just hold it, for it must be full ; let it stand till it has done hissing, or making the least noise, then stop it close, and let it stand six months. Peg it, and if you find it quite clear, rack it off in another vessel, stop it close, and let it stand three months longer ; then bottle it, and when you use it rack it off into a decanter.

Elder Wine.

Pick your elder-berries when they are quite ripe, put them into a stone jar, and set them in the oven, or in a kettle of boiling water till the jar is hot through ; then take them out, and strain them through a coarse sieve, wringing the berries, and put the juice into a clean kettle.

tie. To every quart of juice put a pound of fine Lisbon sugar, let it boil, and skim it well. When it is clear and fine, pour it into a jar. When cold, cover it close, and keep it till you make raisin wine; then, when you tun your raisin wine, to every gallon of wine put half a pint of elder syrup.

Elder Flower Wine.

Take the flowers of elder, but carefully reject the stalks. To every quart of flowers put a gallon of water, and three pounds of loaf sugar. Boil the water and sugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then strain the wine thro' a hair sieve, and put it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in cyder, and six whole eggs. Close it up, let it stand six months, and then bottle it.

Grape Wine.

Put a gallon of grapes to a gallon of water; bruise the grapes, and let them stand a week without stirring, then draw it off fine. Put to a gallon of the wine three pounds of sugar, and then put it in a vessel, but do not stop it till it has done hissing.

Orange Wine.

Put twelve pounds of the best powdered sugar, with the whites of eight or ten eggs well beaten, into six gallons of spring water, and boil it three quarters of an hour. When cold, put into it six spoonfuls of yeast, and the juice of twelve lemons; which, being pared, must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and then
put

put it into the water; then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights; then add two quarts of Rhenish or white wine, and put it into your vessel.

Red Currant Wine.

Gather the currants on a fine dry day, when the fruit is full ripe; strip them, and squeeze out the juice; put a gallon of cold water, and two spoonfuls of yeast to a gallon of the juice. When it has worked two days, strain it through a hair sieve. In the mean time put an ounce of isinglass to steep in cyder, and to every gallon of liquor put three pounds of loaf sugar; then stir it well together, and put it in a cask. Pour a quart of brandy to every five gallons of wine, mix them well in your cask, close it well up, and after letting it stand four months, bottle it.

Birch Wine.

To a hoghead of birch-water, take four hundred of Malaga raisins, pick them clean, and cut them small. Then boil the birch liquor for one hour at least, skim it well, and let it stand till it is no warmer than milk. Then put in the raisins, and let it stand covered, stirring it well four or five times every day. Boil all the stalks in a gallon or two of birch-water, which, added to the other when almost cold, will give it an agreeable roughness. Let it stand ten days, then put it in a cool cellar, and when it has done hissing in the vessel, stop it up close. It must stand nine months, at least, before it is bottled.

Raspberry Wine.

Bruise some raspberries with the back of a spoon, and strain them through a flannel bag into a stone jar. Put a pound of double refined sugar to every quart of juice, stir it well together, and cover it close; after letting it stand three days, pour it clear off. Put two quarts of white wine to one quart of juice, then bottle it off, and it will be fit to drink in about a week. Raspberry brandy, made thus, is a very excellent dram.

Turnip Wine.

Pare and slice a quantity of turnips, put them in a cyder-press, and press out all the juice. To every gallon of juice put three pounds of lump sugar. Have a vessel ready, just large enough to hold the juice, put your sugar into a vessel, and half a pint of brandy to every gallon of juice. Pour in the juice, and lay something over the bung for a week, to see if it works. If it does, you must not bung it down till it has done working; then stop it close for three months, and draw it off in another vessel. When it is fine, bottle it off.

Gooseberry Wine.

Put three pounds of lump sugar to a gallon of water, boil it a quarter of an hour, and skim it very well; then let it stand till almost cold, and take four quarts of full ripe gooseberries, bruise them in a marble mortar, and put them in your vessel; then pour in the liquor, let it stand two days, and stir it every four hours; steep half an ounce of singlafs two days in a pint of brandy, strain the wine through a flannel bag into the cask, then
beat

beat the ying-glass in a marble mortar with five whites of eggs; then whisk them together half an hour, put it in the wine, and beat them altogether; close up your cask, and put clay over it; let it stand six months, then bottle it off for use; put in each bottle a lump of sugar, and two raisins of the sun. This is a very rich wine, and when it has been kept in bottles two or three years, will drink like Champagne.

Cherry Wine.

Take fifty pounds of black cherries, picked clean from the stalks, let the stones remain, bruise them well with the hands; then take half a bushel of very ripe currants, and get as much juice from them as possible, and also four quarts of raspberries, squeezed in the same manner. To this quantity of fruit allow forty pounds of sugar; dissolve it in soft water, and when the sugar is melted, put it into a vessel with the bruised cherries, and the juice of the currants and raspberries; then fill the vessel with soft water, only leaving room for the working; and when all is in the vessel, stir it well together with a stick. It must be bunged up in less than three weeks; it may be bottled in five months.

Cowslip Wine.

Take two pounds and a half of powdered sugar, and two gallons of water; boil them half an hour, taking care to skim it when the scum rises; then pour it into a tub to cool, adding to it the rind of two lemons. When cold put four quarts of the flowers of cowslips to the liquor, and with it the juice of two lemons. Let it stand

stand in the tub two days, observing to stir it every two or three hours; then put it in the barrel, and after it has stood about three weeks, or a month, bottle it, not forgetting to put a lump of sugar into each bottle.

Mead.

Take ten gallons of water, two gallons of honey, and a handful of rased ginger; then take two lemons, cut them in pieces, and put them into it; boil it very well, keep it skimming. Let it stand all night in the vessel you boil it in, the next morning barrel it up, with two or three spoonfuls of good yeast. About three weeks or a month after you may bottle it.

Cowslip Mead.

Take fifteen gallons of water, and thirty pounds of honey, boil them together till one gallon is wasted; skim it, and take it off the fire. Have ready sixteen lemons cut in halves, put a gallon of the liquor to the lemons, and the rest into a tub with seven packs of cowslips; let them stand all night, then put in the liquor with the lemons, eight spoonfuls of new yeast, and an handful of sweetbriar; stir them all well together, and let it work three or four days; then strain it, and put it in your cask, and in six months bottle it.

Smyrna Raisin Wine.

Put twenty-four gallons of water to an hundred pounds of raisins; after letting it stand about fourteen days, put it into the cask. When it has remained there six months, put a gallon of brandy to it. When fine, bottle it.

OF



OF POSSETS, GRUELS, WHITE-POTS, &c.

Wine Posset.

BOIL the crumb of a penny-loaf in a quart of milk till it is soft, then take it off the fire, and grate in half a nutmeg; put in sugar to your taste; then put it in a china bowl, and add by degrees a pint of Lisbon wine. Serve it up with toast and butter upon a plate.

Sack Posset.

Grate three Naples biscuits to one quart of cream, or new milk; let it boil a little, sweeten it, grate some nutmeg. When a little cool, pour it high from a tea-pot to a pint of sack a little warmed, and put it into a basin or deep dish.

Panada.

Put a blade of mace, a large piece of the crumb of bread, and a quart of water into a sauce-pan. Let it boil two minutes, then take out the bread, and bruise it very fine in a basin. Mix as much water as you think it will require, pour away the rest, and sweeten it to
your





